

36  
DESIGN  
E-3

# CRUSADER WARES

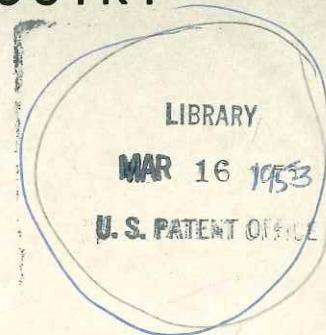
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FOR

HOTELS • HOSPITALS • RESTAURANTS  
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MADE BY

LALANCE & GROSJEAN MFG. CO.  
WOODHAVEN 21, NEW YORK

PHONE: VIRGINIA 9-2700

CABLE ADDRESS: "CRUSADWARE" NEW YORK

NEW YORK OFFICE: CHRYSLER BUILDING, 405 LEXINGTON AVE. PHONE MURRAY HILL 9-7363

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## INTRODUCTION

This catalog, our 100th Anniversary issue, has been prepared with the aim of presenting our products to our customers in a manner that will make the selection and ordering of desired utensils as easy as possible.

For convenience utensils made of solid stainless but used primarily in different fields, i.e.; Heavy Duty Food Service and Preparation Utensils, Hospital Utensils and Household Utensils have been grouped separately, but are considered as one line — Crusader Stainless Ware.

All duplications and multiple numberings have been discontinued thereby eliminating possible confusion in identification of individual utensils. For further convenience indexes by lines, by numbers, and by names have been provided.

The specifications given herein are within commercial tolerances. They are not guaranteed to be accurate. When accurate specifications are required, please ask for a blueprint. Net weights given are for purposes of estimating shipping weight only.

Crusader and L & G Wares are backed by 100 years of manufacturing experience. They are especially designed for heavy duty, long wear, and economical service. Crusader and L & G Utensils will be found in use in hotels, restaurants, hospitals, railways, steamships, institutions, and homes throughout the world.

We also specialize in the production of articles made to customer's specifications. Quotations will be given on the submission of blueprints or samples.

LALANCE & GROSJEAN MFG. CO.  
Woodhaven 21, New York City

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FIRST PLANT AT WOODHAVEN, N. Y.



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**BAKER BOWLS**

New No.	Old No.	Dia. & Depth Inside In.	Cap. Qts.	Net Wgt. Lbs.
2722	22	20 $\frac{7}{8}$ x 8 $\frac{3}{4}$	30	9
2725	25	23 $\frac{7}{8}$ x 10	45	14
2728	28	26 $\frac{7}{8}$ x 10 $\frac{3}{4}$	64	15
2731	31	29 $\frac{3}{4}$ x 11 $\frac{1}{4}$	80	19 $\frac{1}{2}$
2734	34	32 $\frac{1}{4}$ x 13 $\frac{3}{8}$	114	25

MADE OF SOLID STAINLESS STEEL



UTENSILS OF DURABILITY AND ECONOMY



**UTILITY BOWLS**

New No.	Old No.	Dia. & Depth Inside In.	Cap. Pts.	Net Wgt. Ozs.
5650	50	4 $\frac{1}{4}$ x 2 $\frac{1}{4}$	1	5
5675	75	4 $\frac{5}{8}$ x 2 $\frac{1}{2}$	1 $\frac{1}{2}$	6
5701	101	5 $\frac{3}{8}$ x 2 $\frac{5}{8}$	2	8
5706	106	6 x 3 $\frac{1}{8}$	2 $\frac{1}{2}$	9
5707	107	7 $\frac{1}{8}$ x 3	3 $\frac{1}{2}$	12

**UTILITY BOWL**

New No.	Old No.	Dia. & Depth Inside In.	Cap. Pts.	Net Wgt. Ozs.	Buffed Finish
5040	40	4 $\frac{1}{4}$ x 3 $\frac{1}{4}$	1 $\frac{1}{2}$	6	CRUSADER
1206	206	1306	306	6 x 3 $\frac{1}{8}$	1 $\frac{1}{2}$
1207	207	1307	307	7 $\frac{1}{8}$ x 3	$\frac{3}{4}$

**CAKE COVERS**

New No.	Old No.	Dia. & Depth Outside In.	Net Wgt. Lbs.
1209	209	1309	—
1209	209	1309	9 $\frac{1}{2}$ x 2 $\frac{1}{2}$
1209	209	1309	1 $\frac{1}{4}$

MADE OF SOLID STAINLESS STEEL



UTENSILS OF DURABILITY AND ECONOMY



MADE OF SOLID STAINLESS STEEL

**BEATING BOWLS**

New No.	Old No.	Dia. & Depth Inside In.	Flange Dia. In.	Cap. Qts.	Net Wgt. Lbs.
1108	—	11 $\frac{3}{4}$ x 5 $\frac{1}{2}$	13	7	2 $\frac{1}{2}$
1114	14	14 $\frac{1}{4}$ x 6 $\frac{3}{4}$	16	12	3 $\frac{1}{2}$
1117	17	15 $\frac{3}{4}$ x 7 $\frac{1}{4}$	17 $\frac{1}{2}$	16	4
1121	21	17 $\frac{3}{4}$ x 7 $\frac{3}{8}$	19 $\frac{1}{2}$	20	5

**SPONGE KETTLE**

New No.	Old No.	Dia. & Depth Inside In.	Cap. Qts.	Net Wgt. Lbs.
1008	8 $\frac{1}{2}$	11 $\frac{1}{4}$ x 9	10	3
1009	9	11 $\frac{7}{8}$ x 9 $\frac{3}{4}$	12	3 $\frac{1}{2}$
1010	10	13 x 10 $\frac{3}{4}$	16	4
1011	11	14 $\frac{1}{2}$ x 11 $\frac{3}{4}$	22	5 $\frac{1}{4}$

**SALAD BOWLS**

New No.	Old No.	Dia. & Depth Inside In.	Overall Dia. In.	To Fit Opening In.	Cap. Qts.	Net Wgt. Lbs.
2620	120	8 $\frac{1}{8}$ x 3 $\frac{1}{2}$	9 $\frac{3}{8}$	8 $\frac{1}{2}$	2 $\frac{1}{2}$	1
2630	130	10 $\frac{3}{8}$ x 4 $\frac{1}{4}$	11 $\frac{3}{4}$	10 $\frac{1}{2}$	5	1 $\frac{1}{2}$
2634	134	11 $\frac{3}{4}$ x 4 $\frac{1}{2}$	13 $\frac{3}{4}$	12	7	2
2636	136	12 $\frac{3}{4}$ x 4 $\frac{3}{4}$	14 $\frac{3}{4}$	13	9	2 $\frac{1}{4}$

**MIXING BOWLS**

New No.	Old No.	Dia. & Depth Inside In.	Cap. Qts.	Net Wgt. Ozs.
1401	01	4 x 1 $\frac{7}{8}$	1/4	4
1403	03	5 $\frac{1}{2}$ x 2 $\frac{3}{8}$	3/4	7
1405	05	7 $\frac{1}{8}$ x 3	1 $\frac{1}{2}$	12
1406	06	7 $\frac{1}{8}$ x 3 $\frac{3}{8}$	2	15
1408	08	9 $\frac{1}{2}$ x 3 $\frac{7}{8}$	3 $\frac{1}{2}$	21
1410	010	11 x 4 $\frac{3}{8}$	5 $\frac{1}{2}$	30



**CRUSADER**  
Stainless Hotel Ware



**STORAGE CONTAINERS \***

New No.	Old No.	Dia. & Depth Inside, In.	Cap. Gals.	Net Wgt. Lbs. With Cover	Net Wgt. Lbs. Less Cover
1812	12	10 1/8 x 10 1/2	3 1/2	7	6
1818	18	11 x 11 1/4	4 1/2	8	6 3/4
1824	24	12 1/8 x 13	6	11 3/4	10 1/2
1836	36	14 x 16	10	17 1/2	15 1/2
1848	48	16 x 18	15	21 3/4	19 1/4
1860	60	18 x 19	20	35	31 1/2
1872	72	20 x 20	26	39	34 1/4
1884	84	22 x 20	32	46 1/2	37 1/2
1896	96	24 x 21 1/2	41	56 3/4	46 1/2

\*Supplied with Chrome Plated Brass Faucets when specified.  
When ordering prefix CF to catalog number.  
Containers Finished other than Regular supplied on Special Order.

**COVERS ONLY**

To Fit Nos... 1812 1818 1824 1836 1848 1860 1872 1884 1896  
Cover Nos... 2912 2918 2924 2936 2948 2960 2972 2984 2996

MADE OF SOLID STAINLESS STEEL



UTENSILS OF DURABILITY AND ECONOMY

**CRUSADER**  
Stainless Hotel Ware



**CLAMP COVERED CONTAINERS  
FOR FOOD CONVEYORS**

New No.	Old No.	Dia. & Depth Inside In.	To Fit Well, In.	Cap. Qts.	Net Wgt. Lbs.
1001	10	5 1/2 x 3 1/8	6 1/2	1	1
1002	20	5 1/2 x 5 3/4	6 1/2	2	1 1/2
1003	30	7 5/8 x 4 1/2	8 7/8	3	1 3/4
1004	40	7 5/8 x 5 7/8	8 7/8	4	2 1/2

**REPOURING URN CUP**

New No.	Old No.	Dia. & Depth Inside In.	Overall In.	Overall In.	Cap.	Net Wgt. Lbs.
2641	1	7 5/8 x 5 1/4	9 1/8	5 5/8	4	1 3/4

UTENSILS OF DURABILITY AND ECONOMY



MADE OF SOLID STAINLESS STEEL

**MILK CAN**

No.	Finish
1220	CRUSADER (Polished) Inside and Outside
1221	CRUSADER (Polished) Inside—Unpolished Outside
1222	Unpolished Inside and Outside
Neck Diameter Inside, Inches.....	6 1/4
Body Diameter and Depth, Inches.....	10 1/4 x 17 1/2
Capacity, Quarts .....	20
Net Wgt. Lbs. ....	10 3/4

**MILK CAN**

No.	Finish
1340	CRUSADER (Polished) Inside and Outside
1341	CRUSADER (Polished) Inside—Unpolished Outside
1342	Unpolished Inside and Outside .
Neck Diameter Inside, Inches .....	7 1/4
Body Diameter and Depth, Inches .....	12 7/8 x 22
Capacity, Quarts .....	40
Net Wgt. Lbs. ....	28 3/4

Supplied with upright handles only.



**BATTER BUCKETS**

New No.	Old No.	Dia. Bottom Outside In.	Depth Inside In.	Cap. Qts.	Net Wgt. Lbs.
1302	200	4 7/8	7 1/2	2	1 1/2
1303	300	6 1/8	7 3/4	3	2
1304	400	6 1/8	9 3/4	4	2 1/4

**LIQUID CONTAINERS**

New No.	Old No.	Bottom Dia. In.	Depth Inside In.	Cap. Qts.	Net Wgt. Lbs.
1101	1 1/2	4 7/8	6	1 1/2	1 1/4
1102	2	4 7/8	7 1/2	2	1 3/4
1103	2 1/2	6 1/8	6 1/4	2 1/2	2
1104	3	6 1/8	7 1/2	3	2 1/4



**CRUSADER**  
Stainless Hotel Ware



**DRINKING CUPS**

New No.	Old No.	Dia. & Depth In.	Cap. Qts.	Net Wgt. Ozs.
1230	300	3 1/4 x 2 1/4	1/4	3
1232	320	3 3/4 x 2 1/2	1/2	4

GRADUATED MEASURES Nos. 150—250 supplied only without Handle						
Cat. No.	Capacity Ounces	Capacity Cu. Cm.	Diameter Top, In.	Diameter Bottom, In.	Height In.	
150	5	150	2 1/2	1 5/8	3	
250	8	250	3 1/4	2	3 1/2	
500	16	500	4	2 7/8	4 1/4	
750	24	750	4 9/16	2 1/2	4 1/2	
1000	32	1000	5 1/8	3 3/8	5 1/8	

LIQUID MEASURES						
New No.	Old No.	Dia. Outside	Bottom	Dia. Lip	Depth	Cap. Net Wgt.
2230	030	3 3/8	3 3/8	4	1/2	3/4
2231	040	4 1/2	4 1/2	5 1/4	1	1
2232	050	5 1/2	5 1/2	6 7/8	2	1 1/2
2234	060	6 1/2	6 1/2	8	4	2 1/4

**FUNNELS**

With Vent	No. Vent	Dia. & Depth Overall, In.	Tube Dia. Bottom In.	Cap. Ozs.	Net Wgt.
1641	1541	2 1/2 x 2 5/8	3/8	1 Gill	2
1643	1543	4 1/2 x 5 1/8	1/2	1 Pt.	6
1644	1544	5 3/8 x 6 3/8	5/8	1 Qt.	8
1645	1545	7 x 7 7/8	7/8	2 Qts.	15

MADE OF SOLID STAINLESS STEEL



**UTENSILS OF DURABILITY AND ECONOMY**

**BANQUET COFFEE SERVERS**

New No.	Old No.	Dia. & Depth Outside, In.	Cap. Qts.	Net Wgt. Lbs.
1502	2	4 7/8 x 7 1/2	2	1 3/4
1503	3	6 1/8 x 7 3/4	3	2
1504	4	6 1/8 x 9 3/4	4	2 1/2

**MILK KETTLES**

New No.	Old No.	Dia. & Depth In.	Cap. Qts.	Net Wgt. Lbs.
1052	052	4 7/8 x 7 1/2	2	1 1/2
1053	053	6 1/8 x 7 3/4	3	2
1054	054	6 1/8 x 9 3/4	4	2 1/4

**PITCHERS**

Tubular Handle Welded to Body						
New No.	Old No.	Body Dia.	Height	Cap. Qts.	Wgt.	Net
1801	1	4 3/4	6 1/2	1 1/4	3/4	
1802	2	5 1/4	8	2 1/8	1 1/4	
1803	3	6 1/4	8 3/4	3 1/4	1 3/4	
1804	4	6 3/4	9 3/4	4	2 1/4	
1806	6	7 1/2	11	5 1/2	2 3/4	



**CRUSADER**  
Stainless Hotel Ware



**COLANDERS OR STRAINERS**

New No.	Old No.	Dia. & Depth In.	Net Wgt. Lbs.
2101	101	6 1/8 x 3 1/8	1/2
2320	—	8 3/4 x 4 1/2	1 3/4

**OVAL DISH PANS**

New No.	Old No.	Dimensions Inside, In.	Cap. Qts.	Net Wgt. Lbs.
1409	9	15 1/4 x 11 1/2 x 5	9	2 1/2
1412	12	16 1/2 x 12 3/4 x 5 1/4	12	2 3/4

**COLANDERS**

New No.	Old No.	Dia. & Depth In.	Net Wgt. Lbs.
1308	108	12 x 5 1/2	3
1310	110	13 1/2 x 5 3/4	5 1/2
1314	114	15 1/8 x 6 1/2	6 1/2
1321	321	18 1/4 x 7	9

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MADE OF SOLID STAINLESS STEEL



**PAILS**

New*	Old No.	Top Dia. In.	Depth In.	Cap. Qts.	Net Wgt. Lbs.
2210	10	10 3/8	8 1/4	9	2 3/4
2212	12	11 3/8	9 3/8	12	3 3/4
2214	14	12 1/2	10 1/8	16	4 1/2
2216	16	13 1/4	11 1/8	20	5 1/4

**ROUND DISH PANS**

New	Old No.	Dia. & Depth In.	Cap. Qts.	Net Wgt. Lbs.
1914	514	15 x 5 1/8	12	4
1917	517	16 1/2 x 5 3/8	15	5
1921	521	18 1/4 x 5 7/8	20	5 3/4
1930	530	20 x 6	24	6 1/2

New*	Old No.	Top Dia. In.	Outside Cap. In.	Height Qts.	Net Wgt. Lbs.
2512	412	11 3/8	10	12	5
2514	414	12 1/2	10 1/4	16	6
2516	416	13 1/4	11 1/4	20	6 3/4

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Stainless Hotel Ware



STEAM TABLE PANS				
Half Size Shallow				
Two Pans				
New No.	Old No.	To Fit Opening, In.	Dimensions Outside, In.	Net Wgt. Lbs.
2152	1552	15 x 10 1/2	11 1/2 x 7 7/8 x 2 1/8	1 3/4
2652	2652	15 3/4 x 9 1/4	9 7/8 x 8 1/8 x 2 1/8	1 1/4
2202	202	19 7/8 x 11 1/8	12 1/2 x 10 3/8 x 2 1/8	2 1/4
2002	2002	20 1/8 x 12	12 5/8 x 10 3/8 x 2 1/8	2 1/4

STEAM TABLE PANS				
Half Size Deep				
Two Pans				
New No.	Old No.	To Fit Opening, In.	Dimensions Outside, In.	Net Wgt. Lbs.
2154	1554	15 x 10 1/2	11 1/2 x 7 7/8 x 4	2 1/4
2654	2654	15 3/4 x 9 1/4	9 7/8 x 8 1/8 x 4	2
1204	2024	19 7/8 x 11 1/8	12 5/8 x 10 1/4 x 4	3 3/4
2024	—	20 1/8 x 12	12 7/8 x 11 5/8 x 4	3 3/4

MADE OF SOLID STAINLESS STEEL



UTENSILS OF DURABILITY AND ECONOMY

STEAM TABLE PANS				
Full Size Shallow				
To Fit Dimensions Net Wgt.				
New No.	Old No.	Opening, In.	Outside, In.	Lbs.
1100	100	9 1/2 x 6	10 x 6 1/2 x 2 1/8	1 1/4
1120	120	11 5/8 x 7 1/4	12 1/4 x 7 7/8 x 2	1 1/2
1140	140	14 1/8 x 9 5/8	14 5/8 x 10 1/8 x 2 3/8	2 3/4
1150	150	15 x 10 1/2	16 x 11 3/8 x 2 1/8	3
1165	165	15 3/4 x 9 1/4	16 7/8 x 10 1/4 x 2 1/2	2 1/2
1200	200	19 7/8 x 11 1/8	20 1/2 x 12 1/2 x 2 1/8	4 1/2
2000	2000	20 1/8 x 12	21 1/8 x 13 x 2 1/8	4 3/4

STEAM TABLE PANS				
Full Size Deep				
To Fit Dimensions Net Wgt.				
New No.	Old No.	Opening, In.	Outside, In.	Lbs.
1654	1654	15 3/4 x 9 1/4	16 7/8 x 10 1/4 x 4	4
1204	204	19 7/8 x 11 1/8	20 5/8 x 12 5/8 x 4	5
2004	—	20 1/8 x 12	20 7/8 x 12 7/8 x 4	5



**CRUSADER**  
Stainless Hotel Ware



BAIN MARIE POTS

New No.	Old No.	Dia. & Depth. Inside In.	Overall Dia. In.	Cap. Qt.	Net Wgt. Lbs.
2401	1	4 1/2 x 5 3/4	5 1/4	1 1/2	3/4
2402	2	5 x 6 1/4	5 3/4	2	1
2403	3	6 x 6 3/4	6 3/4	3	1 1/4
2404	4	6 3/4 x 7 3/4	7 1/2	4 1/2	2
2406	6	7 1/4 x 8 3/4	8	6	2 1/4
2408	8	8 1/4 x 10	9	9	3
2411*	22	10 1/8 x 10 1/2	10 7/8	14	4 3/4

\*No. 2411 made with Flat Rolled Bead only.

STEAM TABLE INSERTS— LIGHT AND HEAVY

COVERS ONLY		COVERS ONLY, SLOTTED		STEAM TABLE INSERTS— LIGHT AND HEAVY	
To Fit Nos. . . .	2401 2402 2403 2404 2406 2408 2411	To Fit Nos. . . .	2505 & 2705 2506 & 2706 2508 & 2708 2509 & 2709 2510 & 2710	To Fit Nos. . . .	2505 & 2705 2506 & 2706 2508 & 2708 2509 & 2709 2510 & 2710
Cover Nos. . . .	2901 2902 2903 2904 2906 2908 2912	Cover Nos. . . .	2805 2806 2808 2809 2810	Net Wgt. Lbs. . . .	1/4 1/2 5/8 3/4 1



MADE OF SOLID STAINLESS STEEL

UTENSILS OF DURABILITY AND ECONOMY

SALAD TABLE PANS OR REFRIGERATOR DISHES

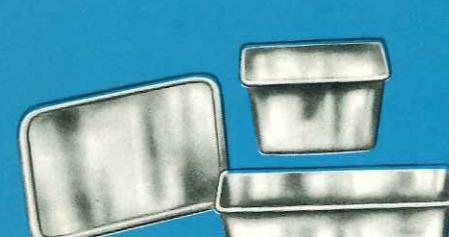
New No.	Old No.	To Fit Opening	Dimensions	Net Wgt. With Cover	Net Wgt. Less Cover
1063	063	5 5/8 x 5 5/8	6 1/8 x 6 1/8 x 3	1	3/4
1092	092	8 3/8 x 4 3/4	9 x 5 1/8 x 2	1 1/4	3/4

COVERS ONLY

To Fit Nos. . . .	1063 1092
Cover Nos. . . .	2963 2992

DEEP STEAM TABLE PANS

New No.	Old No.	To Fit Opening	Dimensions	Net Wgt.
2103	103	9 5/8 x 9 5/8	10 1/4 x 10 1/4 x 3	2 1/4
2973	973	8 7/8 x 7 3/8	9 3/4 x 8 1/4 x 3	2 1/2





**PIE PLATES**

Furnished Unpolished on Special Order				
New No.	Old No.	Dimensions Inside In.	Top Dia. Outside In.	Net Wgt. Ozs.
1809	9	8 1/8 x 1	8 3/4	8
1810	10	9 x 1	9 3/4	10
1910	1210	9 x 1	9 3/4	9
1911	1211	9 5/8 x 1 1/4	10 5/8	12

**DINNER PLATES.**

New No.	Old No.	Dia. Top In.	Depth In.	Net Wgt. Ozs.	New No.	Old No.	Top Dia. Outside In.	Depth In.	Net Wgt. Ozs.
1070	107	7	3/4	7	1030	30	9	1 1/8	11
1090	109	9 1/4	1	9					

Made on Special Order.

**SOUP PLATE**

New No.	Old No.	Top Dia. Outside In.	Depth In.	Net Wgt. Ozs.
		1 1/8	1 1/8	11

**LADLES  
SOLID AND PERFORATED**

Solid New No.	Old No.	Bowl Dia. & Depth In.	Handle Length In.	Cap. Fl. Ozs.	Net Wgt. Ozs.
2105	55	2 1/8 x 1	10 1/4	1 1/2	4
2106	66	2 3/8 x 1 1/4	10 1/4	2	4 1/2
2107	77	2 7/8 x 1 1/2	11 1/8	3 1/4	6
2108	108	3 1/4 x 1 3/8	11 1/4	3 1/2	6 1/4
2109	109	3 1/2 x 1 3/8	11 1/4	4 1/2	6 1/2
2110	110	3 5/8 x 1 5/8	11 1/4	5	7
2111	111	4 x 1 5/8	11 1/4	7	7 1/2
2112	112	4 1/2 x 1 3/4	12 3/4	9	9 1/2
2114	100	5 1/8 x 2	17	14	16
2115	200	6 1/4 x 2 1/2	20	22	27

SOLID NOS. . . . .	1610	1612	1614	1616	1618
PERFORATED NOS. . . . .	—	1712	1714	1716	—
SLOTTED NO. . . . .	—	1512	—	—	—
LENGTH, IN. . . . .	9 3/4	11 7/8	12 7/8	15 1/4	17 1/8
NET WGT. OZS. . . . .	3	4	5	6	7

MADE OF SOLID STAINLESS STEEL



UTENSILS OF DURABILITY AND ECONOMY

**MEAT LOAF PANS**

New No.	Old No.	Dimensions Overall In.	Cap. Lbs.	Net Wgt. Lbs.
1081	1	5 5/8 x 4 x 2 1/2	1	1/2
1084	4	9 1/8 x 4 7/8 x 3 1/8	4	3/4
1086	6	10 5/8 x 5 5/8 x 4	6	1

**PUDDING PANS**

New No.	Old No.	Dia. & Depth Inside In.	Overall Dia. In.	Cap. Qt.	Net Wgt. Lbs.
1518	18	8 x 2 7/8	9 1/8	2	3/4
1519	19	8 5/8 x 3	9 7/8	2 1/2	1
1520	20	9 3/8 x 3	10 3/4	2 3/4	1 1/4
1522	22	11 x 3 1/2	12 1/8	4 1/2	1 1/2

**SKIMMERS**

New No.	Old No.	Blade Dia. In.	Handle Length In.	Net Wgt. Ozs.
1510	110	4 1/4	11	7
1515	150	6 3/8	14 1/2	18

**SCOOPS**

New No.	Old No.	Dia. & Length Handle Inches	Net Wgt. Lbs.
2163	163	4 3/8 x 6 1/4	1
2164	164	5 1/4 x 7	1 1/4
2165	165	6 1/4 x 8 3/8	1 1/2
2166	166	7 x 10	2
2167	167	8 x 10 1/4	2 1/2

**CAKE TURNER**

Blade Dimensions In.	Handle Length In.	Net Wgt. Ozs.
4 1/2 x 3 1/2	11	6



**CRUSADER**  
Stainless Hotel Ware



BUTTER OR SANDWICH TRAY			
New No.	Old No.	Dimensions Overall, In.	Net Wgt. Lbs.
2910	110	9 7/8 x 6 1/2 x 7/8	3/4

GRILL PLATE					
Finish: Top—Crusader (Polished) Bottom—White Pickle					
New No.	Old No.	Dia. In.	Top In.	Depth	Net Wgt. Lbs.
1501	1	11 1/8	3/4	1 1/4	

Made on Special Order.

DISPLAY OR SERVING TRAYS			
New No.	Old No.	Dimensions Overall, In.	Net Wgt. Lbs.
1613	113	13 1/2 x 9 5/8 x 5/8	1 1/2
1615	115	15 1/2 x 11 x 5/8	1 3/4
1617	117	17 1/2 x 12 x 5/8	2
1619	119	19 x 12 3/4 x 5/8	2 1/4

UTENSILS OF DURABILITY AND ECONOMY



MADE OF SOLID STAINLESS STEEL

CAFETERIA TRAYS

New No.	Old No.	Dimensions Overall, In.	Net Wgt. Lbs.
1217	38	16 3/4 x 12 1/8 x 3/4	2
1218	3180	18 x 14 1/8 x 7/8	2 1/2

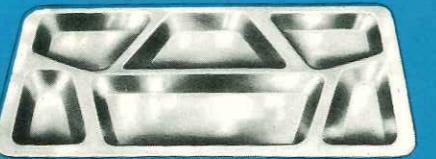
COMPARTMENT TRAY

Finish—Top—CRUSADER (Polished) Bottom—White Pickle			
New No.	Old No.	Dimensions Overall, In.	Net Wgt. Lbs.
1606	6	15 1/2 x 11 5/8 x 3/4	2 1/2

Made on Special Order.

OVAL MEAT PLATTERS

New No.	Old No.	Dimensions Outside, In.	Net Wgt. Lbs.
1414	14	14 1/2 x 11 3/8 x 1 1/4	1 1/2
1417	17	17 5/8 x 12 1/8 x 1 1/8	2 1/2



**CRUSADER**  
Stainless Hotel Ware



MADE OF SOLID STAINLESS STEEL

CANISTER  
Slip-over Covers

New No.	Old No.	Dia. & Depth Overall, In.	Cap. Qts.	Net Wgt. Lbs.
5501	01	4 1/2 x 5 3/4	1 1/2	1
5502	02	5 x 6 1/2	2	1 1/4
5503	03	6 x 7	3	2
5504	04	6 3/4 x 7 3/4	4 1/2	2 1/2
5506	06	7 1/4 x 8 3/4	6	2 3/4
5508	08	8 1/4 x 10 1/4	9	3 1/2

COVERS ONLY

To Fit Nos...	5501	5502	5503	5504	5506	5508	No.	To Collar	C. C. Cap.	C. C. Cap.	C. C. Cap.	Dia. Under Collar, In.	Depth Under Collar, In.	Extreme Dia. In.	Net Wgt. Lbs.
Cover Nos...	5921	5922	5923	5924	5926	5928	1300	300	400	500	3 1/8	3 5/8	4 1/4	3/4	
Net Wgt. Lbs.	1/4	1/4	3/8	1/2	1/2	3/4	1450	450	550	700	3 3/8	3 7/8	4 1/4	1	
							1750	750	1000	1225	4	4 5/8	4 3/4	1 1/4	



**CRUSADER**  
Stainless Household Ware



DOUBLE BOILERS											
			Inset	Pan	Pan	New	Old	Dia. & Depth	Lipped Sauce Pans		
	New	Old	Cap.	Top	Depth	Net Wgt.	No.	No.	In.	Cap.	Net Wgt.
COLANDERS OR STRAINERS			No.	No.	Qts.	Dia. In.	In.	Lbs.			
	4452	52	1	5	4 $\frac{1}{4}$	2	4212	12	5 $\frac{7}{8}$ x 2 $\frac{3}{4}$	3/4	9
	4453	53	1 $\frac{1}{2}$	5 $\frac{7}{8}$	4 $\frac{7}{8}$	2 $\frac{3}{4}$	4214	14	6 $\frac{3}{8}$ x 3 $\frac{1}{4}$	1 $\frac{1}{4}$	14
	4454	54	2 $\frac{1}{2}$	6 $\frac{3}{4}$	5 $\frac{1}{4}$	3 $\frac{1}{2}$	4216	16	7 x 3 $\frac{3}{8}$	1 $\frac{3}{4}$	16
							4218	18	7 $\frac{3}{4}$ x 3 $\frac{3}{8}$	2	17
							4220	20	8 $\frac{1}{2}$ x 4	2 $\frac{3}{4}$	18
	For Parts order by following Numbers										
2101	101	6 $\frac{1}{8}$ x 3 $\frac{1}{8}$		1/2	Complete Nos. ....	4452	4453	4454			
2320	—	8 $\frac{3}{4}$ x 4 $\frac{1}{2}$		1 $\frac{3}{4}$	Pan Nos. ....	4462	4463	4464			
					Inset Nos. ....	4472	4473	4474	To Fit Nos. ....	4212 4214 4216 4218 4220	
					Cover Nos. ....	4952	4953	4954	Cover Nos. ....	4812 4814 4816 4818 4820	
					Net Wgt., Ozs. ....	4	4 $\frac{1}{2}$	5	Net Wgt., Ozs. ....	6	8

MADE OF SOLID STAINLESS STEEL



UTENSILS OF DURABILITY AND ECONOMY

FRY PANS

Made of Double Armor Pluramelt

SAUCE PAN																
Dia. & Depth			Cap.	Net Wgt.	New	Old	Top Dia.	Bottom Dia.	Depth	Net Wgt.						
No.	In.	Qts.	Lbs.	No.	No.	In.	Dia. In.	In.	Lbs.							
4032	4 $\frac{3}{8}$ x 2 $\frac{1}{2}$	1/2	3/4	4502	302	7 $\frac{1}{2}$	5 $\frac{3}{4}$	1 $\frac{3}{8}$	1 $\frac{1}{2}$	4504	304	9	6 $\frac{3}{4}$	1 $\frac{3}{4}$	2 $\frac{1}{4}$	
				4506	306	10 $\frac{1}{8}$	8 $\frac{7}{8}$	1 $\frac{1}{8}$	3	4066	66	New	Old	Dia. & Depth	Cap.	Net Wgt.
							No.	No.	In.	No.	No.	In.	Qts.	Lbs.		



**CRUSADER**  
Stainless Household Ware



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CONVEX SAUCE POTS  
COVERED

New	Old	Top Dia.	Depth	Cap.	Net Wgt.
No.	No.	In.	In.	Qts.	Lbs.
4303	303	6 $\frac{3}{4}$	5	3	1 $\frac{1}{2}$
4304	304	7 $\frac{5}{8}$	5 $\frac{3}{4}$	4 $\frac{1}{4}$	2
4306	306	8 $\frac{5}{8}$	6 $\frac{3}{8}$	6 $\frac{1}{2}$	2 $\frac{1}{2}$
4308	308	9 $\frac{1}{2}$	7	8 $\frac{1}{2}$	3
4312	312	10 $\frac{7}{8}$	8	12 $\frac{1}{2}$	3 $\frac{1}{2}$
4318	318	12 $\frac{1}{4}$	9 $\frac{1}{4}$	19 $\frac{1}{2}$	5

COVERS ONLY

To Fit Nos. ....	4212	4214	4216	4218	4220
Cover Nos. ....	4812	4814	4816	4818	4820
Net Wgt. Lbs. ....	1/2	1/2	3/4	3/4	1
					1 $\frac{1}{4}$

COVERS ONLY

To Fit Nos. ....	4303	4304	4306	4308	4312	4318
Cover Nos. ....	4903	4904	4906	4908	4912	4918
Net Wgt. Lbs. ....	1/2	1/2	3/4	3/4	1	1 $\frac{1}{4}$

CONVEX SAUCE PANS  
COVERED

New	Old	Top Dia.	Depth	Cap.	Net Wgt.
No.	No.	In.	In.	Qts.	Lbs.
4103	103	6 $\frac{3}{4}$	5	3	1 $\frac{1}{2}$
4104	104	7 $\frac{5}{8}$	5 $\frac{3}{4}$	4 $\frac{1}{4}$	2
4106	106	8 $\frac{5}{8}$	6 $\frac{3}{8}$	6 $\frac{1}{2}$	2 $\frac{3}{4}$

MADE OF SOLID STAINLESS STEEL



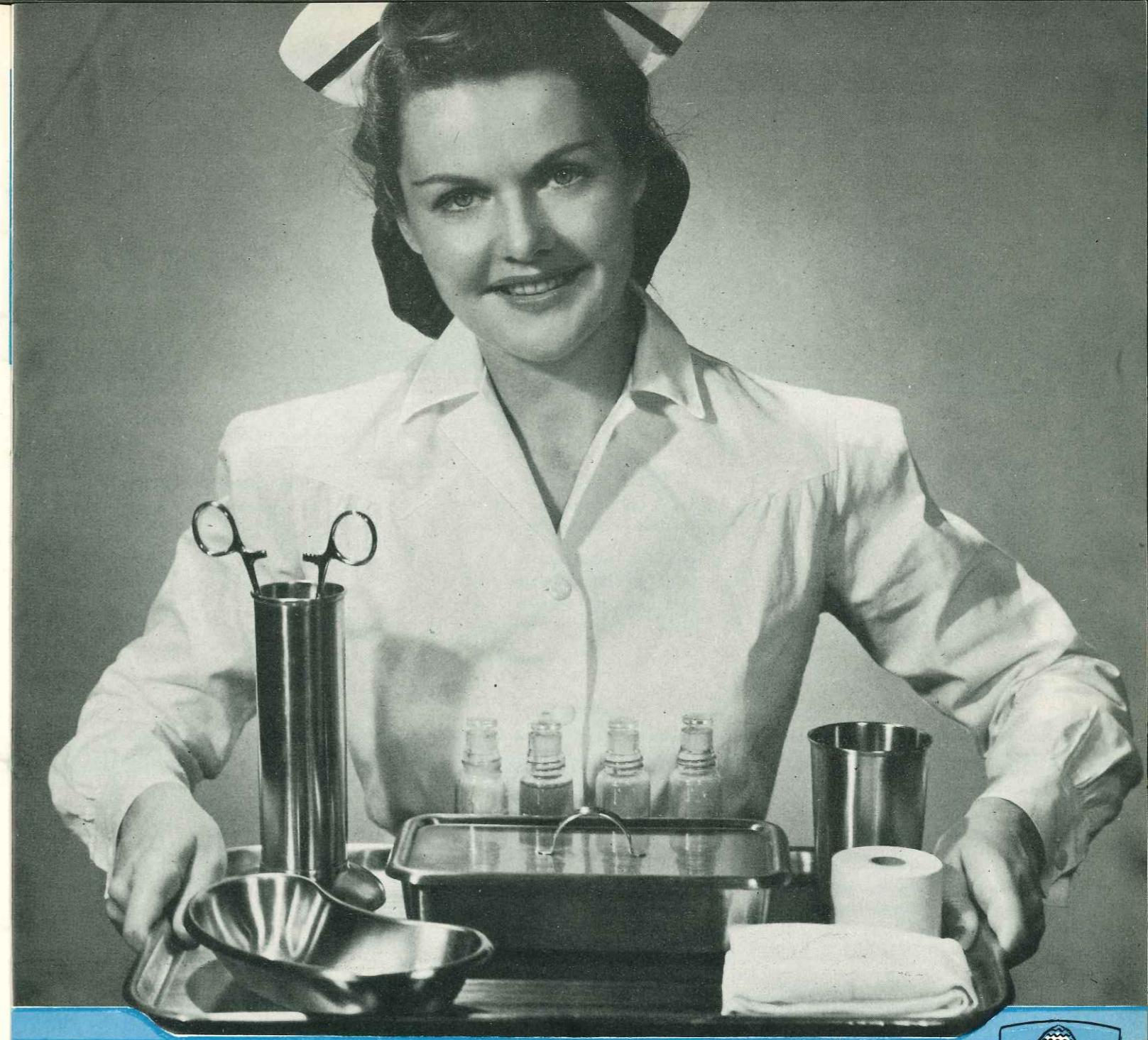
UTENSILS OF DURABILITY AND ECONOMY

MIXING BOWLS

New	Old	Dia. & Depth	Cap.	Net Wgt.
No.	No.	In.	Qts.	Ozs.
1401	01	4 x 1 $\frac{7}{8}$	1/4	4
1403	03	5 $\frac{1}{2}$ x 2 $\frac{3}{8}$	3/4	7
1405	05	7 $\frac{1}{8}$ x 3	1 $\frac{1}{2}$	12
1406	06	7 $\frac{7}{8}$ x 3 $\frac{3}{8}$	2	15
1408	08	9 $\frac{1}{2}$ x 3 $\frac{7}{8}$	3 $\frac{1}{2}$	21
1410	010	11 x 4 $\frac{3}{8}$	5 $\frac{1}{2}$	30

OVAL DISH PANS

New	Old	Dimensions	Cap.	Net Wgt.
No.	No.	Inside, In.	Qts.	Lbs.
1409	9	15 $\frac{1}{4}$ x 11 $\frac{1}{2}$ x 5	9	2 $\frac{1}{2}$
1412	12	16 $\frac{1}{2}$ x 12 $\frac{3}{4}$ x 5 $\frac{1}{4}$	12	2 $\frac{3}{4}$
1013	013	13 $\frac{5}{8}$ x 9 $\frac{3}{4}$ x 2 $\frac{1}{8}$	2 $\frac{1}{4}$	
1014	014	14 $\frac{1}{8}$ x 10 x 2 $\frac$		



# CRUSADER

**Stainless HOSPITAL WARE**  
MADE OF  
**SOLID STAINLESS STEEL**



LALANCE & GROSJEAN MFG. CO., WOODHAVEN 21, NEW YORK

**CRUSADER**  
Stainless Hospital Ware



**SHALLOW PUS BASINS**

New No.	Old No.	Dimensions Outside, In.	Net Wgt. Ozs.
5000	0	8 1/4 x 4 1/4 x 1 1/4	6
5001	1	9 5/8 x 4 3/8 x 1 1/4	8
5002	2	10 3/4 x 4 3/4 x 1 3/8	9
5003	3	11 5/8 x 5 1/4 x 1 1/2	11

**DEEP PUS BASINS**

New No.	Old No.	Dimensions Outside, In.	Net Wgt. Ozs.
5308	8	8 1/8 x 3 5/8 x 1 5/8	5
5310	10	9 7/8 x 4 3/8 x 2 1/8	9
5312	—	12 x 6 3/8 x 2 3/8	15

**DEEP SOLUTION BOWLS**

New No.	Old No.	Dimensions Overall, In.	Dia. & Depth	Cap. Qts.	Net Wgt. Ozs.
5210	10	5 x 2 1/2	3/4	5	
5218	18	7 1/2 x 3 1/2	2	10	

MADE OF SOLID STAINLESS STEEL



UTENSILS OF DURABILITY AND ECONOMY

**SHALLOW SOLUTION BASINS**

New No.	Old No.	Dia. & Depth Overall, In.	Cap. Qts.	Net Wgt. Lbs.
5302	2	12 5/8 x 3 3/4	4 1/2	1 1/4
5303	3	13 3/8 x 3 3/4	5 1/4	1 1/2

Wide Flange

5302 2 12 5/8 x 3 3/4 4 1/2 1 1/4

5303 3 13 3/8 x 3 3/4 5 1/4 1 1/2

Narrow Flange

5330 30 12 1/4 x 3 3/8 4 1/4 1 1/2

5332 32 13 1/4 x 3 3/4 5 1/4 2

**DEEP SOLUTION BASINS**

New No.	Old No.	Dia. & Depth Inside, In.	To Fit Dia. In.	Opening In.	Cap. Qts.	Net Wgt. Lbs.
2620	120	8 1/8 x 3 1/2	9 3/8	8 1/2	2 1/2	1
2630	130	10 3/8 x 4 1/4	11 3/4	10 1/2	5	1 1/2
2634	134	11 3/4 x 4 1/2	13 3/4	12	7	2
2636	136	12 3/4 x 4 3/4	14 3/4	13	9	2 1/4



**CRUSADER**  
Stainless Hospital Ware



**OIL CUP**

New No.	Old No.	Dia. & Depth In.	Cap. Fl. Ozs.	Net Wgt. Ozs.
5101	1	3 x 2	5	2 1/2

**CUP OR TUMBLER**

New No.	Top Dia. In.	Bottom Dia. In.	Depth In.	Cap. Fl. Ozs.
5107	2 3/4	1 7/8	3 1/8	7

**MEDICINE CUP**

No.	Top Dia. In.	Depth In.	Cap. Fl. Ozs.
5102	2	2	2



UTENSILS OF DURABILITY AND ECONOMY

UTENSILS OF DURABILITY AND ECONOMY

MADE OF SOLID STAINLESS STEEL

**SPONGE BOWLS**

New No.	Old No.	Dia. & Depth In.	Cap. Pts.	Net Wgt. Ozs.
5650	50	4 1/4 x 2 1/4	1	5
5675	75	4 5/8 x 2 1/2	1 1/2	6
5701	101	5 3/8 x 2 5/8	2	8
5706	106	6 x 3 1/8	2 1/2	9
5707	107	7 1/8 x 3	3 1/2	12

GRADUATED MEASURES Nos. 150-250 supplied only without Handle					
Cat. No.	Capacity Ounces	Capacity Cu. Cm.	Diameter Top, In.	Diameter Bottom, In.	Height In.
150	5	150	2 1/3	1 5/8	3
250	8	250	3 1/4	2	3 1/8
500	16	500	4	2 7/16	4 1/4
750	24	750	4 9/16	2 1/2	4 1/2
1000	32	1000	5 1/8	3 1/8	5 1/8





**FORCEPS JARS**

New No.	Old No.	Bowl Dia. & Depth, In.	Base Dia., In.	Overall, In.	Height Lbs.	Net Wgt.
5082*	82	2 x 7 3/8	3 3/4	7 1/2	2	
5182	182	3 1/2 x 8	6 1/2	8 3/4	1 1/4	

\*No. 5082 Base Weighted

**IRRIGATORS**

Flat Back—Curved Spout						
New No.	Old No.	Dia. & Depth Outside, In.	Dia. of Spout, In.	Cap. Qts.	Net Wgt. Lbs.	
No Handle						
5220	20	4 7/8 x 7 3/8	5/16	2	3/4	
5230	30	5 3/4 x 8 1/2	5/16	3	1	
With Handle						
5221	120	4 7/8 x 7 3/8	5/16	2	1 1/4	
5231	130	5 3/4 x 8 1/2	5/16	3	1 1/2	

U.S. Patent Office  
Mar. 27 1953  
Design Division

LIBRARY  
MAR 16 1953

U.S. PATENT OFFICE

**OINTMENT JARS OR NEEDLE BOXES**

OINTMENT JARS OR NEEDLE BOXES						
New No.	Cover	Cover	Old	Dia. & Depth	Cap.	Net Wgt.
Handle	Less	With	Handle	No. In.	Fl. Ozs. Ozs.	
5430	5530	30	2 1/2 x 1 3/4	4 1/2	3 1/2	
5435	5535	35	3 x 2 3/8	9 1/4	5 1/2	
5440	5540	40	4 1/8 x 3	21	12	

FUNNELS						
Numbers	With Vent	No. Vent	Dia. & Depth Overall, In.	Tube Dia. Bottom, In.	Net Wgt. Ozs.	
1641	1541	1541	2 1/2 x 2 5/8	3/8	2	
1643	1543	1543	4 1/2 x 5 1/8	1/2	6	
1644	1544	1544	5 3/8 x 6 3/8	5/8	8	
1645	1545	1545	7 x 7 7/8	7/8	15	

UTENSILS OF DURABILITY AND ECONOMY



MADE OF SOLID STAINLESS STEEL

**DRESSING JARS**

New No.	Old No.	Dia. & Depth Inside, In.	Overall Dia. In.	Cap. Qts.	Net Wgt. Lbs.
5401	1	4 1/2 x 5 3/4	5 1/4	1 1/2	3/4
5402	2	5 x 6 1/4	5 3/4	2	1
5403	3	6 x 6 3/4	6 3/4	3	1 1/4
5404	4	6 3/4 x 7 3/4	7 1/2	4 1/2	2
5406	6	7 1/4 x 8 3/4	8	6	2 1/4
5408	8	8 1/4 x 10	9	9	3

**COVERS ONLY**

To Fit Nos. ....	5401	5402	5403	5404	5406	5408
Cover Nos. ....	5901	5902	5903	5904	5906	5908
Net Wgt. Lbs. ....	1/4	1/4	3/8	1/2	1/2	3/4

**DRESSING JARS**

Slip-over Covers

New No.	Old No.	Dia. & Depth Overall, In.	Cap. Qts.	Net Wgt. Lbs.
5501	01	4 1/2 x 5 3/4	1 1/2	1
5502	02	5 x 6 1/2	2	1 1/4
5503	03	6 x 7	3	2
5504	04	6 3/4 x 7 3/4	4 1/2	2 1/2
5506	06	7 1/4 x 8 3/4	6	2 3/4
5508	08	8 1/4 x 10 1/4	9	3 1/2

**COVERS ONLY**

To Fit Nos. ....	5501	5502	5503	5504	5506	5508
Cover Nos. ....	5921	5922	5923	5924	5926	5928
Net Wgt. Lbs. ....	1/4	1/4	3/8	1/2	1/2	3/4

MADE OF SOLID STAINLESS STEEL



**PAILS**

Ears Welded to Top of Bowl

Covers Supplied on Special Order

New No.	Old No.	Top Dia. In.	Bottom Dia. In.	Depth In.	Cap. Qts.	Net Wgt. Lbs.
5712	012	11 3/8	8 3/4	9 3/8	12	3 3/4

**PITCHERS**

Seamless Tubular Handle Welded to Body

New No.	Old No.	Body Dia. Outside, In.	Height Overall, In.	Cap. Qts.	Net Wgt. Lbs.
1801	1	4 3/4	6 1/2	1 1/4	3/4
1802	2	5 1/4	8	2 1/8	1 1/4
1803	3	6 1/4	8 3/4	3/4	1 3/4
1804	4	6 3/4	9 3/4	4	2 1/4
1806	6	7 1/2	11	5 1/2	2 3/4





SOAP DISH  
or

NEEDLE STERILIZING TRAY

New No.	Old No.	Outside Dimensions, In.	Net Wgt. Lbs.
5350	—	4 15/16 x 3 5/8 x 1 1/16	1/4

COVER FOR NEEDLE STERILIZING TRAY

New No.	Old No.	Outside Dimensions, In.	Net Wgt. Lbs.
5360	—	4 15/16 x 3 5/8 x 1 3/16	1/4



MADE OF SOLID STAINLESS STEEL

INSTRUMENT TRAY

New No.	Old No.	Outside Dimensions, In.	Bottom Dimensions, In.	Net Wgt. Lbs.
2910	110	9 7/8 x 6 1/2 x 7/8	9 x 5 1/2	3/4

SHALLOW TRAYS

New No.	Old No.	Dimensions Overall, In.	Net Wgt. Lbs.
1613	113	13 1/2 x 9 5/8 x 5/8	1 1/2
1615	115	15 1/2 x 11 x 5/8	1 3/4
1617	117	17 1/2 x 12 x 5/8	2
1619	119	19 x 12 3/4 x 5/8	2 1/4

INSTRUMENT TRAYS

New No.	Old No.	Dimensions Overall, In.	Bottom Dimensions, In.	Net Wgt. Lbs.
5010	100	10 x 6 1/2 x 2 1/8	9 x 5 1/2	1/4
5012	120	12 1/4 x 7 7/8 x 2	10 7/8 x 6 1/4	1/2
5013	013	13 3/8 x 9 3/4 x 2 1/8	12 1/2 x 8 1/2	2 1/4
5014	014	14 1/8 x 10 x 2 1/8	13 x 8 7/8	2 1/2
5015	015	15 7/8 x 11 3/8 x 2 1/8	14 1/2 x 10	3
5016	016	16 7/8 x 12 x 2 1/8	15 3/4 x 10 7/8	3 1/4

UTENSILS OF DURABILITY AND ECONOMY

UTENSILS OF DURABILITY AND ECONOMY

MADE OF SOLID STAINLESS STEEL



COVERED INSTRUMENT TRAY

New No.	Old No.	Outside Dimensions, In.	Bottom Dimensions, In.	Net Wgt. Lbs.
5192	092	9 x 5 1/8 x 2	7 3/4 x 4	1/4

COVER ONLY

No. 5892—Net Wgt. Lbs.—1/2

TRAY ONLY

No. 1092—Net Wgt. Lbs.—3/4

CATHETER TRAYS COVERED

New No.	Old No.	Outside Dimensions, In.	Net Wgt. Lbs.
5011	11	9 1/8 x 3 3/4 x 1 3/8	1
5041	41 1/2	17 3/8 x 4 3/8 x 2 1/8	2 3/4

COVERS ONLY

To Fit Nos. .... 5011 5041

Cover Nos. .... 5911 5941

Net Wgt. Lbs. .... 1/4 1/2

TRAYS ONLY

Numbers 5111, 5141

INSTRUMENT TRAY

New No.	Old No.	Outside Dimensions, In.	Bottom Dimensions, In.	Net Wgt. Lbs.
5025	—	14 x 9 x 2 1/2	13 x 8	2 1/2
5026	—	15 x 9 x 2	13 13/16 x 7 13/16	2 1/2

OVAL FOOT TUB

New No.	Old No.	Dimensions Inside In.	Cap. Qts.	Net Wgt. Lbs.
5118	018	19 1/8 x 15 1/8 x 5 1/2	16	5



**CRUSADER**  
Stainless Hospital Ware



URINAL						
New No.	Old No.	Height In.	Overall Overall, In.	Bowl Width Qts.	Cap. Lbs.	Net Wgt.
5205	5	9	4 1/2	1	1	

MADE OF SOLID STAINLESS STEEL



UTENSILS OF DURABILITY AND ECONOMY

BED PAN						
Child						
New No.	Old No.	Extreme Width, In.	Front In.	Back In.	Height Lbs.	Net Wgt.
05552 00		12 1/8 x 9 3/4	3 1/2	2	1 3/4	

BED PAN						
Adult						
New No.	Old No.	Extreme Width, In.	Front In.	Back In.	Height Lbs.	Net Wgt.
5554	4	14 x 11 1/2	3 3/4	2 3/4	3 1/2	



**CRUSADER**  
Stainless Range Ware



U.S. Patent Office  
APR 27 1953

Design Division

COVERS\*

For Flaring Sauce Pans

Cover Nos.	3716	3718	3720	3724
To Fit Nos.	3216	3218	3220	3224
Dia. to Fit, In.	6 7/8	7 3/4	8 3/4	10 1/4
Net Wgt. Lbs.	1/2	1/2	3/4	3/4

\* Made of Solid Stainless Steel

COVERS\*

For Sauce Pans and Pots

Cover Nos.	3748	3750	3755	3765	3775	3785
To Fit Shallow Pans Nos.	—	3050	—	3065	—	—
To Fit Medium Pans Nos.	3148	3150	3155	—	3175	—
To Fit Deep Pans Nos.	3248	3250	3255	3265	3275	3285
To Fit Shallow Pots Nos.	—	3450	—	3465	—	—
To Fit Medium Pots Nos.	3548	3550	3555	—	3575	—
To Fit Deep Pots Nos.	3648	3650	3655	3665	3675	3685
Dia. To Fit, In.	8 1/4	9 5/8	11 1/4	13 1/4	14 1/4	15 1/2
Net Wgt., Lbs.	1/2	3/4	1 1/4	1 1/2	2	2 1/4

\* Made of Solid Stainless Steel

MADE OF DOUBLE ARMOR PLURAMELT



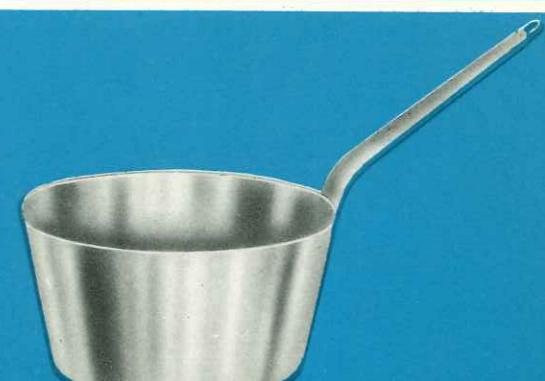
UTENSILS OF DURABILITY AND ECONOMY

FRY PANS

New No.	Old No.	Top Dia., In.	Bottom Dia., In.	Depth In.	Net Wgt. Lbs.
3316	3016	6 1/2	4 1/2	1 1/4	1
3318	3018	7 1/2	5 1/4	1 5/8	1 1/2
3320	3020	8 5/8	5 3/4	1 5/8	2
3324	3024	9 3/8	6 1/4	1 7/8	2 1/4
3328	3028	11 1/8	8 1/8	2	3 1/2
3332	3032	13 1/8	9 1/8	2 1/2	4 3/4
3336	3036	14 1/4	10 3/8	2 3/8	5 1/4

FLARING SAUCE PANS

No.	Top Dia., In.	Bottom Dia., In.	Depth In.	Cap. Qt.	Net Wgt. Lbs.
3216	6 7/8	5 1/4	3 3/8	1 1/2	1 3/4
3218	7 3/4	5 3/4	4	2 1/4	2
3220	8 3/4	6 7/8	4 1/4	3 1/2	2 3/4
3224	10 1/4	8	4 3/4	5 1/4	3 3/4



**CRUSADER**  
Stainless Range Ware



MEDIUM SAUCE POTS

No.	Dia. & Depth Inside, In.	Cap. Qts.	Net Wgt. Lbs.
3548	8 1/4 x 5	4 1/2	5 3/4
3550	9 5/8 x 5 1/2	6 1/2	7 1/2
3555	11 1/4 x 6	10	9
3575	14 1/4 x 8	20	15 1/2

DEEP SAUCE POTS

No.	Dia. & Depth Inside, In.	Cap. Qts.	Net Wgt. Lbs.
3648	8 1/4 x 6 1/8	5	5 3/4
3650	9 5/8 x 6 1/2	7 1/2	8
3655	11 1/4 x 8 1/4	13 1/2	10 1/4
3665	13 1/4 x 9	21	15 1/4
3675	14 1/4 x 9 3/4	24	17
3685	15 1/2 x 10 1/2	34	19 3/4

**CRUSADER**  
Stainless Range Ware



STOCK POTS

Supplied with Chrome Plated Brass Faucets, when specified.  
When ordering add Prefix C.F. to catalog number.

New No.	Old No.	Dia. & Depth Inside, In.	Cap. Gals.	Net Wgt. Lbs. With Cover
3812	312	10 1/8 x 10 1/2	3 1/2	12 3/4
3818	318	11 x 11 1/4	4 1/2	15 1/2
3824	324	12 1/8 x 13	6	17 1/2
3836	336	14 x 16	10	25 1/2
3848	348	16 x 18	15	30
3860	360	18 x 19	20	39
3872	372	20 x 20	26	43 3/4

COVERS ONLY

Made of Solid Stainless Steel
To Fit Nos. .... 3812 3818 3824 3836 3848 3860 3872
Cover Nos. .... 2912 2918 2924 2936 2948 2960 2972
Net Wgt. Lbs. ... 1 1 1/4 1 1/3 2 2 1/2 3 1/2 4 3/4

UTENSILS OF DURABILITY AND ECONOMY



MADE OF DOUBLE ARMOR PLURAMELT

MADE OF DOUBLE ARMOR PLURAMELT



UTENSILS OF DURABILITY AND ECONOMY

SHALLOW SAUCE PANS\*\*

New No.	Old No.	Dia. & Depth Inside, In.	Cap. Qts.	Net Wgt. Lbs.
3050	350	9 5/8 x 3 1/2	4	6 1/4
3065	365	13 1/4 x 4	9	11 3/4

\*\*Can be furnished as Sauce Pots—  
Nos. 3450 & 3465

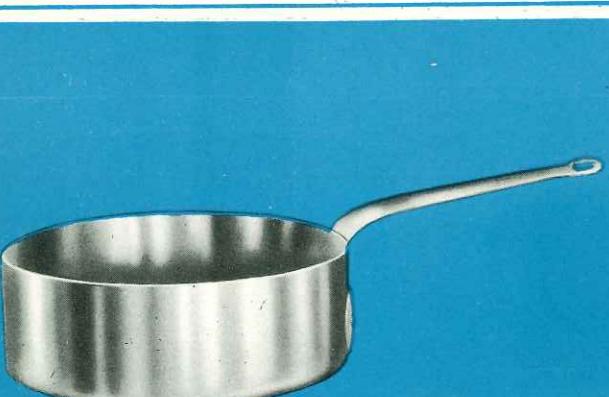
MEDIUM SAUCE PANS

(Not illustrated)					
Dia. & Depth Inside, In.	Cap. Qts.	Net Wgt. Lbs.	No.	Dia. & Depth Inside, In.	
3148	8 1/4 x 5	4 1/2	6	3150	9 5/8 x 5 1/2
					6 1/2
3155	11 1/4 x 6	10	11 1/4	3248	8 1/4 x 6 1/8
					5

DEEP SAUCE PANS

Dia. & Depth Inside, In.	Cap. Qts.	Net Wgt. Lbs.	No.	Dia. & Depth Inside, In.	Cap. Qts.	Net Wgt. Lbs.
3250	9 5/8 x 6 1/2	7 1/2	3255	11 1/4 x 8 1/4	13 1/2	13 1/4
			3265*	13 1/4 x 9	21	18 1/4

\*Supplied with Back Handle.



Pots made of Double Armor Stainless Steel—Insets & Covers Solid Stainless Steel

POTS				INSETS			
No.	Top Dia. In.	Depth In.	Cap. Qts.	Top Dia. In.	Depth In.	Cap. Qts.	Net Wgt. Lbs. Complete
3907	8 1/2	9	9	8 1/2	7 5/8	7	7
3909	11 1/8	10 5/8	18	11 1/8	9	14 1/2	11 1/2

PARTS ONLY

To Fit Nos. ....	3907	3909
Pot Nos. ....	3607	3609
Inset Nos. ....	3707	3709
Cover Nos. ....	3807	3809

STOVE POTS

Top Dia. In.	Depth In.	Cap. Qts.	Net Wgt. Lbs.
3607	8 1/2	9	9 4 3/4
3609	11 1/8	10 5/8	18 7 3/4

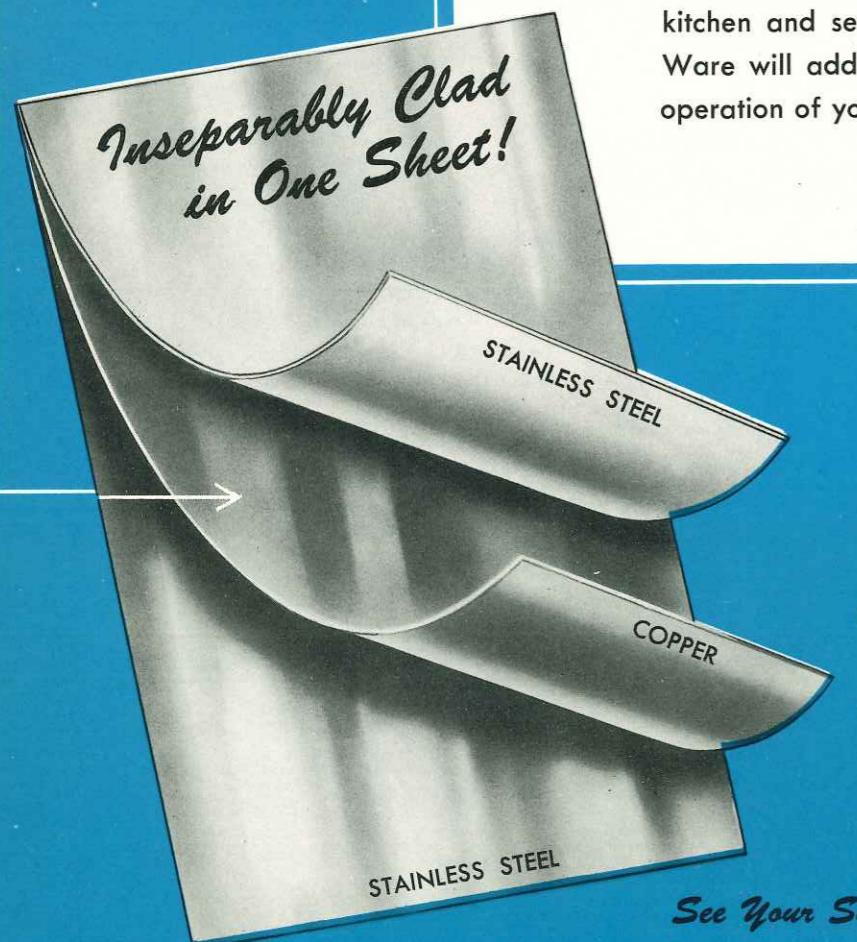
COVERS ONLY

Made of Solid Stainless Steel
To Fit Nos. .... 3607 3609
Cover Nos. .... 3807 3809



**CRUSADER**  
**COPPER CORE**  
**UTENSILS**

All the  
Advantages of  
**STAINLESS STEEL**  
+  
**COPPER**



*Inseparably Clad  
in One Sheet!*

**CRUSADER Stainless COPPER CORE  
ADVANTAGES**

1. Quick even heat distribution throughout entire area—bottom and sides.
2. Surface resistance to alkali and acid reaction and to rust and corrosion.
3. Ease in cleaning and permanence of lustrous finish.
4. Long life and years of service reduce ultimate cost.

*See Your Supplier or Write Us for Further Information*

**H**ere is the perfect cooking utensil long awaited by Cooks, Chefs, and eating place Management the world over—Crusader Stainless Copper Core Ware.

This new type utensil is made possible by a revolutionary development in the metallurgical field—Rosslyn Metal—which has stainless steel surfaces and a heart of copper.

Because of this construction Crusader Copper Core Ware possesses all the fine virtues of stainless steel—while at the same time having the well known cooking qualities of copper.

Tests made in actual service by a number of leading chefs have proved that the performance of Crusader Copper Core Utensils on the stove is unexcelled by any known type of cooking utensil. This is because the inner copper layer of Crusader Copper Core Ware provides quick, even distribution of heat throughout the entire utensil area—bottom and sides.

The assortment of utensils shown on the opposite page is available immediately. Try some of these in your own kitchen and see for yourself how Crusader Copper Core Ware will add to the cooking perfection and economical operation of your establishment.

**CRUSADER**  
**Copper Core**

**FRY PANS**

Cat. No.	Top Dia. In.	Bottom Dia. In.	Depth Inches	Net Wgt. Lbs.
C 3318	7 1/2	5 1/4	1 5/8	1 1/2
C 3324	9 3/8	6 1/4	1 7/8	2 1/4
C 3332	13 1/8	9 1/8	2 1/2	4 3/4

**SAUCE PANS**

Cat. No.	Dia. & Depth Inside In.	Cap. Qts.	Net Wgt. Lbs.
C 3050	9 5/8 x 3 1/2	4	6 1/4
C 3148	8 1/4 x 5	4 1/2	6
C 3250	9 5/8 x 6 1/2	7 1/2	8 3/4
C 3255	11 1/4 x 8 1/4	13 1/2	13 1/4
C 3265*	13 1/4 x 9	21	18 1/4

\*Supplied with back handle

**SAUCE POTS**

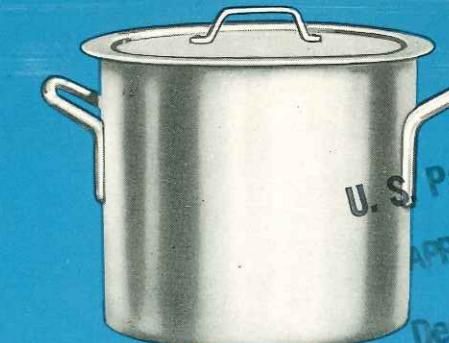
Cat. No.	Dia. & Depth Inside, In.	Cap. Qts.	Net Wgt. Lbs.
C 3450	9 5/8 x 3 1/2	4	6 1/4
C 3548	8 1/4 x 5	4 1/2	5 3/4
C 3650	9 5/8 x 6 1/2	7 1/2	8
C 3655	11 1/4 x 8 1/4	13 1/2	10 1/4
C 3665	13 1/4 x 9	21	15 1/4

**STOCK POTS**

Cat. No.	Dia. & Depth Inside, In.	Cap. Gals.	Net Weight Lbs.
		No Cover	With Cover
C 3818	11 x 11 1/4	4 1/2	15 1/2
C 3824	12 1/8 x 13	6	17 1/2
C 3836	14 x 16	10	25 1/2

Covers are available for all sauce pans, sauce pots and stock pots.

**CRUSADER**  
Tinned Hotel Ware



**CRUSADER**  
Tinned Hotel Ware

U. S. Patent Office  
APR 27 1953  
Design Division

**COLANDERS**

New	Old	Dia. & Depth	Cap.	Net Wgt.
No.	No.	Inside, In.	Qts.	Lbs. Ea.
7308	108	12 x 5½	7	3¼
7310	110	13½ x 5¾	10	4½
7314	114	15½ x 6½	12	5¼
7317	217	16½ x 6¾	16	7
7321	321	18½ x 7	21	7½

**SPONGE KETTLES**

New	Old	Dia. & Depth	Cap.	Net Wgt.
No.	No.	Inside, In.	Qts.	Lbs. Ea.
6008	8½	11½ x 9	10	5
6009	9	11½ x 9¾	12	6
6010	10	13 x 10¾	16	7
6011	11	14½ x 11¾	22	9

**LIGHT STOCK POTS**

New	Old	Dia. & Depth	Cap.	Net Wgt. Lbs.
No.	No.	In.	Qts.	Complete Ea.
6113	113	10 x 9	12	4½
6116	116	10½ x 9½	14	5¾
6120	120	12½ x 9½	18	6½
6125	125	12¾ x 11	22	6¾
6130	130	14 x 11½	30	7½

**COVERS ONLY**

To Fit Nos.	6113	6116	6120	6125	6130
Cover Nos.	7913	7916	7920	7925	7930
Net Wgt., Ozs., Each	8	10	12	14	16

**HEAVY STOCK POTS**

New	Old	Dia. & Depth	Cap.	Net Wgt. Lbs.
No.	No.	In.	Gals.	Complete Ea.
6812	12	10½ x 10½	3½	8
6818	18	11 x 11½	4½	9¾
6824	24	12½ x 13	6	10½
6826	36	14 x 16	10	14¾
6848	48	16 x 18	15	21¾
6860	60	18 x 19	20	27
6872	72	20 x 20	26	38½
6884	84	22 x 20	32	53
6896	96	24 x 21½	41	67½

**COVERS ONLY**

Nos.	Cover Nos.	Lbs. Ea.
7912	7918	1½
7924	7936	2¾
7948	7960	3¾
7972	7984	5¼
7996	7996	11¾

**UTENSILS OF DURABILITY AND ECONOMY**



**MADE OF CARBON STEEL — HEAVILY TINNED**

New	Old	Dia. & Depth	Cap.	Net Wgt.
No.	No.	Inside, In.	Qts.	Lbs. Ea.
7722	22	20½ x 8¾	30	9
7725	25	23½ x 10	45	14
7728	28	26½ x 10¾	64	15
7731	31	29¾ x 11¼	80	19½
7734	34	32½ x 13¾	114	25

New	Old	Dia. & Depth	Cap.	Net Wgt.
No.	No.	Inside, In.	Qts.	Lbs. Ea.
6108	8	11¾ x 5½	7	2½
6114	14	14½ x 6¾	12	6¼
6117	17	15¾ x 7¼	16	7½
6121	21	17¾ x 7¾	20	8¾

**DOUBLE BOILERS**

Pots made from Stock Pot bodies

New	Old	Dia. & Depth	Cap.	Net Wgt. Lbs.
No.	No.	Inside, In.	Gals.	Complete Ea.
6918	180	11 x 11¼	4½	17
6924	240	12½ x 13	6	26½
6936	360	14 x 16	10	32

**PARTS ONLY**

To Fit Nos. ....	6918	6924	6936
Pot Nos. ....	6618	6624	6636
Inset Nos. ....	6718	6724	6736
Cover Nos. ....	7918	7924	7936

\*Will also fit Stock Pots numbers 6818, 6824, and 6836.

**DOUBLE BOILERS**

or

**CEREAL COOKERS**

New	Old	Dia. & Depth	Cap.	Net Wgt. Lbs.
No.	No.	Inside, In.	Qts.	Complete Ea.
6908	908H	9½ x 10½	14	7¾
6909	909H	11½ x 10½	18	9½
To Fit Nos. ....	6908	6909	14½	
Pot Nos. ....	6608	6609	14½	
Inset Nos. ....	6708	6709	14½	
Cover Nos. ....	7908	7909	14½	



**CRUSADER**  
Tinned Hotel Ware



**CHINESE STRAINERS**  
EXTRA HEAVY

Fine	Coarse	New	Old	Dia.	Top &	Net Wgt.	New	Old	Dia. & Depth	Cap.	Net Wgt.						
No.	No.	No.	No.	Depth In.	Lbs. Ea.		No.	No.	Inside In.	Qts.	Lbs. Dz.						
7160	7161	60	53/8 x 6 3/4	1	7318	318	7 3/4 x 4	2 1/4	15	6216	216	6 7/8	5 1/4	3 3/8	1 1/2	12 3/4	7 1/2
7170	7171	70	6 1/2 x 7 1/4	2 1/4	7320	320	8 3/4 x 4 1/2	3 1/2	24	6220	220	8 3/4	5 3/4	4	2 1/4	16 1/2	24 3/4
7180	7181	80	7 1/2 x 9 1/4	3	7324	324	10 1/4 x 4 3/4	5 1/4	36	6222	222	9 3/8	7 1/4	4 3/4	5	30 3/4	34
7190	7191	90	8 1/4 x 9 3/4	3 1/4						6224	224	10 1/4	8	4 3/4	5 1/4		
7200	7201	100	10 x 11 1/8	6													
7210	7211	120	11 3/4 x 13 3/4	7													

**RICE OR SPAGHETTI COLANDERS**  
HOLES  $\frac{1}{8}$ " DIAMETER

New	Old	Dia.	Top &	Net Wgt.	New	Old	Dia. & Depth	Cap.	Net Wgt.
No.	No.	Depth In.	Lbs. Ea.		No.	No.	Inside In.	Qts.	Lbs. Dz.
7318	318	7 3/4 x 4	2 1/4	15	7320	320	8 3/4 x 4 1/2	3 1/2	24
7324	324	10 1/4 x 4 3/4	5 1/4	36					
					6222	222	9 3/8	7 1/4	4 3/4
					6224	224	10 1/4	8	4 3/4
									34

**FLARING SAUCE PANS OR ICING POTS**

New	Old	Top	Bottom	Depth	Cap.	Net Wgt.
No.	No.	Dia. In.	Dia. In.	In.	Qts.	Lbs. Dz.
6212	212	5 3/8	3 7/8	3 1/2	3/4	7 1/2
6216	216	6 7/8	5 1/4	3 3/8	1 1/2	12 3/4
6218	218	7 3/4	5 3/4	4	2 1/4	16 1/2
6220	220	8 3/4	6 7/8	4 1/4	3 1/2	24 3/4
6222	222	9 3/8	7 1/4	4 3/4	5	30 3/4
6224	224	10 1/4	8	4 3/4	5 1/4	

**SCOOPS**

Heavy Seamless—			Metal Handles
New	Old	Dia. & Length	Net Wgt.
No.	No.	Inside, In.	Lbs. Dz.
7163	163	4 3/8 x 6 1/4	6
7164	164	5 1/4 x 7	12
7165	165	6 1/4 x 8 3/8	15
7166	166	7 x 10	26 1/4
7167	167	8 x 10 1/4	27

**FRENCH LADLES**

Flat Handles		
New	Old	Bowl Dia.
No.	No.	& Depth In.
7106	66	2 3/8 x 1 1/4
7107	77	3 1/4 2 7/8 x 1 1/2
		10 3/4
		3 3/4
6510	110	4 1/4
6511	111	4 5/8
6512	112	5
6513	113	5 1/4
6515	150	6 3/8
		14 3/8
		11 3/4

**SKIMMERS**  
Flat Handles

New	Old	Blade	Handle	Net Wgt.
No.	No.	Dia. In.	Length In.	Lbs. Dz.
6510	110	4 1/4	13	7 1/4
6511	111	4 5/8	13 3/8	8 1/2
6512	112	5	14 3/8	10
6513	113	5 1/4	14 1/2	10 1/4
6515	150	6 3/8	14 3/8	11 3/4

MADE OF CARBON STEEL - HEAVILY TINNED



UTENSILS OF DURABILITY AND ECONOMY

ROUND DISH PANS

New	Old	Dia. & Depth	Cap.	Net Wgt.
No.	No.	Inside In.	Qts.	Lbs. Ea.
<i>Medium Weight</i>				
7421	421	18 1/4 x 5 7/8	20	4 1/2
7430	430	20 x 6	24	5
<i>Extra Heavy</i>				
7514	514	15 x 5 1/8	12	4 3/4
7517	517	16 1/2 x 5 3/8	15	5 1/2
7521	521	18 1/4 x 5 7/8	20	6
7530	530	20 x 6	24	7 3/4
7540	540	22 5/8 x 6 7/8	37	10
7560	560	25 5/8 x 7 7/8	44	12 1/4
7590	5100	28 1/2 x 11 1/2	94	14 1/2

REPOURING URN CUP

New	Old	Dia. & Depth	Lip Dia.	Depth	Cap	Net Wgt.
No.	No.	Inside, In.	Overall In.	Overall In.	Qts.	Lbs. Dz.
7641	01	7 5/8 x 5 1/4	9 1/8	5 5/8	4	24

**LADLES**  
Heavy

New	Old	Cap.	Bowl Dia.	Handle	Net Wgt.
No.	No.	Fl. Ozs.	& Depth In.	Length In.	Lbs. Dz.
7108	108	3 1/2	3 1/4 x 1 3/8	11 1/2	6 1/4
7109	109	4 1/2	3 1/2 x 1 3/8		



MUFFIN PANS

No.	Frame Dimensions In.	Cup Top Dia. & Depth In.	Plain		Net Wgt.
			Dimensions In.	Net Wgt.	
7212	13 1/8 x 10 1/2	2 3/4 x 1 1/8		10 3/4	

DEEP PIE PLATES

No.	Top. Dia. Outside In.	Top. Dia. Inside In.	Bottom Dia. In.	Depth In.	Plain		Net Wgt.
					Dimensions In.	Net Wgt.	
7409	8 3/4	8 1/8	6 3/4	1		2 1/2	
7410	9 3/4	9	7 3/8	1		3 1/4	

EGG WHIPS

Balloon Shape—Piano Wire				
New No.	Old No.	Length In.	Net Wgt. Lbs. Dz.	
0208	7808	8	3 1/2	
0210	7810	10	4 1/2	
0212	7812	12	5 1/4	
0214	7814	14	6	
0216	7816	16	6 3/4	
0218	7818	18	7	

EGG WHIPS

French Hotel Style				
New No.	Old No.	Length In.	Net Wgt. Lbs. Dz.	
0108	0000	8	3 5/8	
0110	000	10	4 1/4	
0112	00	12	5 1/8	
0114	0	14	5 3/4	
0116	1 1/2	16	9 3/4	
0118	2	18	14	
0120	3	20	15 1/2	
0122	4	22	17	
0124	5	24	18 1/2	



BROILERS

Wide Type

New No.	Old No.	Length of Ribs, In.		Width, In.	Overall In.	Net Wgt. Lbs. Ea.
		Length	Width			
07020	20	7	10	18	2	
07021	21	8	11 1/4	20	2 1/4	
07022	22	8 7/8	12 3/4	22	3 1/4	
07023	23	9 7/8	14	23	3 3/4	
07024	24	10 3/4	15 1/2	25	4 1/2	
07025	25	12 1/4	17	27	5	

BROILERS

Long Type

New No.	Old No.	Length of Ribs, In.		Width, In.	Overall In.	Net Wgt. Lbs. Ea.
		Length	Width			
07001	1	9 3/4	6 1/2	20	2	
07002	2	11 3/4	8 1/2	22	2 3/4	
07003	3	14	9 1/2	32	4 1/4	
07004	4	16	11 1/4	34	5	

POTATO MASHERS

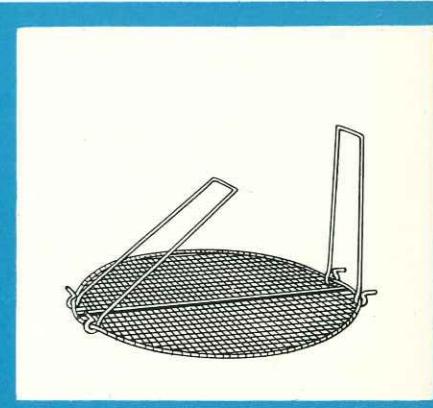
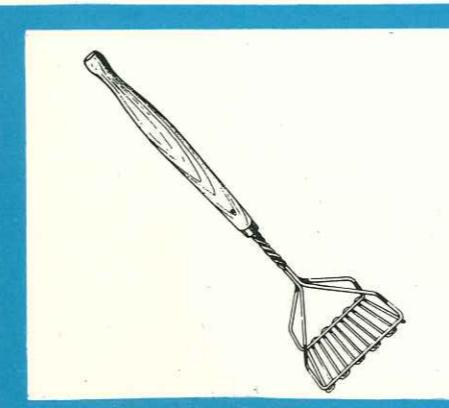
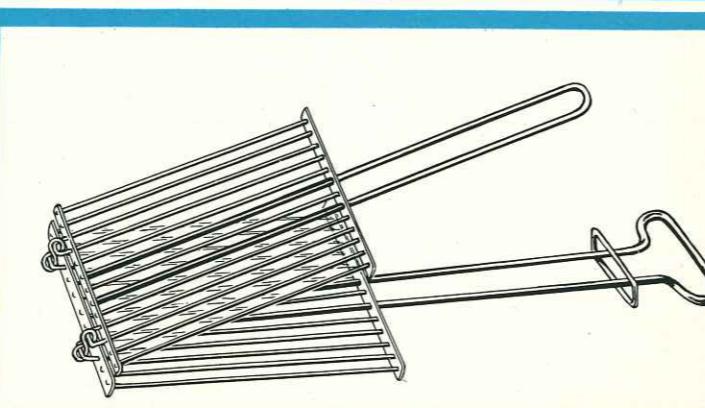
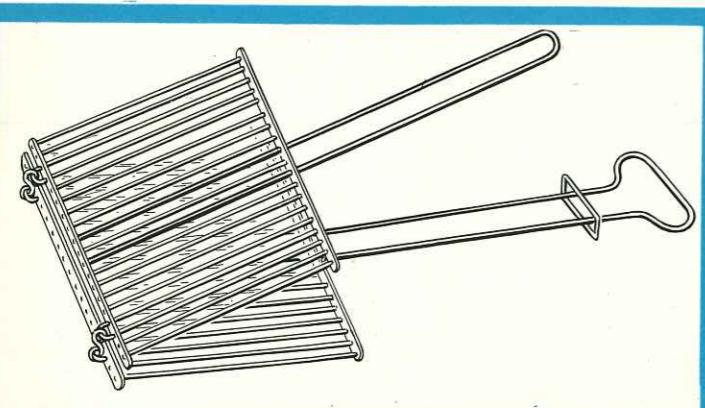
Square and Round Base				
New No.	Old No.	Sizes of Base		Handle Length Lbs. Dz.
		Square	Round	
042	42	5"x5"		18" 15
052	52		6" diameter	18" 14

FLOUR SIFTER

Heavy Charcoal Tin				
New No.	Old No.	Dia. & Depth		Cap. Lbs. Dz.
		In.	to fit, In.	
0276	6 x 6 1/2	6	6 1/2	3 15

CRULLER POT DRAINERS

With folding handles				
New No.	Old No.	Dia. of Pan to fit, In.		Net Wgt. Lbs. Each
		In.	to fit, In.	
0314	014	14	14	1 1/4
0316	016	16	16	1 1/2
0318	018	18	18	1 3/4
0320	020	20	20	2
0322	022	22	22	2 1/2
0324	024	24	24	3





KITCHEN SPOONS

SOLID			
New No.	Old No.	Length In.	Net Wgt. Lbs. Dz.
0612	312	11 3/8	3
0614	314	13 1/2	4 1/2
0616	316	15 1/2	5 1/4
0618	318	17 3/8	6 3/4

PERFORATED

New No.	Old No.	Length In.	Net Wgt. Lbs. Dz.
0714	714	13 1/2	4 1/2
0716	716	15 1/2	5 1/4

SLOTTED

New No.	Old No.	Length In.	Net Wgt. Lbs. Dz.
0512	512	11 3/8	3



U. S. Patent Office  
APR 27 1953  
Design Division

ROAST PANS

Extra Heavy Blue Steel

Catalog Number	Dimensions In.	Net Wgt. Lbs. Ea.	Catalog Number	Dimensions In.	Net Wgt. Lbs. Ea.
11173	11 x 17 x 3 1/2	5 1/2	15223	15 x 22 x 3 1/2	8 1/4
12153	12 x 15 x 3 1/2	5 1/2	16163	16 x 16 x 3 1/2	7
12173	12 x 17 x 3 1/2	6	16183	16 x 18 x 3 1/2	7 1/2
12183	12 x 18 x 3 1/2	6 1/4	16203	16 x 20 x 3 1/2	7 3/4
13193	13 x 19 x 3 1/2	7	16223	16 x 22 x 3 1/2	9
13223	13 x 22 x 3 1/2	8	16243	16 x 24 x 3 1/2	10
14143	14 x 14 x 3 1/2	6	17213	17 x 21 x 3 1/2	9
14163	14 x 16 x 3 1/2	6 1/2	17243	17 x 24 x 3 1/2	10 1/4
14183	14 x 18 x 3 1/2	7	17263	17 x 26 x 3 1/2	11
14203	14 x 20 x 3 1/2	7 1/2	18183	18 x 18 x 3 1/2	7 3/4
15183	15 x 18 x 3 1/2	7 1/2	18203	18 x 20 x 3 1/2	9
15203	15 x 20 x 3 1/2	8	18223	18 x 22 x 3 1/2	9 1/2

Catalog Number	Dimensions In.	Net Wgt. Lbs. Ea.
18243	18 x 24 x 3 1/2	10 1/4
18263	18 x 26 x 3 1/2	11
19223	19 x 22 x 3 1/2	9 3/4
19263	19 x 26 x 3 1/2	11
20203	20 x 20 x 3 1/2	9 1/2
20223	20 x 22 x 3 1/2	10 1/2
20243	20 x 24 x 3 1/2	11
21213	21 x 21 x 3 1/2	10 1/2
21263	21 x 26 x 3 1/2	12
22223	22 x 22 x 3 1/2	10 1/2
22243	22 x 24 x 3 1/2	11 1/2
24243	24 x 24 x 3 1/2	12

UTENSILS OF DURABILITY AND ECONOMY



MADE OF CARBON STEEL — HEAVILY TINNED

BAKE SHEETS

Extra Heavy Blue Steel

Catalog Number	Dimensions In.	Net Wgt. Lbs. ea.
12181	12 x 18 x 1	3
14201	14 x 20 x 1	3 1/2
16201	16 x 20 x 1	4
16221	16 x 22 x 1	4 1/2
18201	18 x 20 x 1	4 1/2
18241	18 x 24 x 1	5
18261	18 x 26 x 1	5 1/2
19261	19 x 26 x 1	6

CHICKEN OR FISH FRYERS

Extra Heavy Blue Steel

Catalog Number	Dimensions In.	Cap. Qts.	Net Wgt. Lbs. ea.
209	20 x 9 x 7	20	9 1/2
212	20 x 12 x 7	27	10 3/4
249	24 x 9 x 7	25	12 1/2

DEEP ROAST PANS

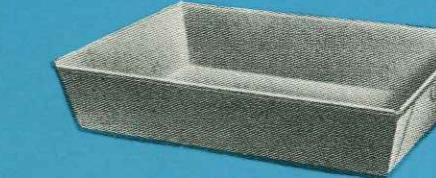
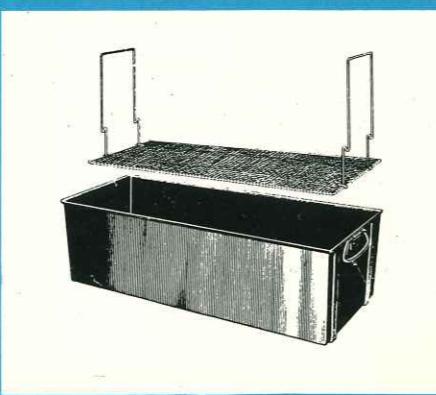
Extra Heavy Blue Steel

Catalog Number	Dimensions In.	Net Wgt. Lbs. Ea.	Catalog Number	Dimensions In.	Net. Wgt. Lbs. Ea.
16164	16 x 16 x 4 1/2	8	20224	20 x 22 x 4 1/2	11
18184	18 x 18 x 4 1/2	9	20244	20 x 24 x 4 1/2	11 1/2
18204	18 x 20 x 4 1/2	9 1/2	22224	22 x 22 x 4 1/2	11 1/2
20204	20 x 20 x 4 1/2	10 1/2	24244	24 x 24 x 4 1/2	12 1/2

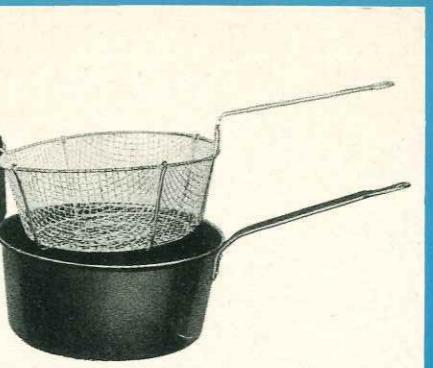
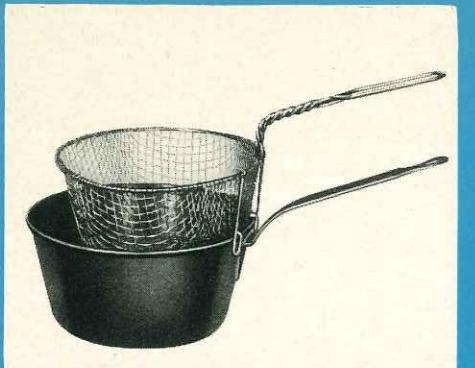
COVERED ROAST PANS

Extra Heavy Blue Steel

Catalog Number	Dimensions In.	Net Wgt. Catalog Lbs. Ea.	Catalog Number	Dimensions In.	Net. Wgt. Catalog Lbs. Ea.
11179	11 x 17 x 9	11	22249	22 x 24 x 9	23
12189	12 x 18 x 9	11 1/2	19269	19 x 26 x 9	24
14209	14 x 20 x 9	15 1/2	16249	16 x 24 x 9	19
16209	16 x 20 x 9	16 1/2	18209	18 x 20 x 9	17
20209	20 x 20 x 9	19	18229	18 x 22 x 9	19
20229	20 x 22 x 9	21	18249	18 x 24 x 9	21



**CRUSADER**  
Fryers



(2) SHORT ORDER FRYER						
New No.	Old No.	Dia. & Depth In.	Cap. Qts.	Complete Net Wgt. Lbs. Ea.		
8018	018	7 5/8 x 3 5/8	2	1 1/2		

BASKET ONLY

No. (2) .....	08018
To Fit Pan No. ....	8018
Net Wgt. Lbs. Ea. ....	1/2

HANDY FRYER						
Standard (2)	Fine (3)	New No.	Old No.	Dia. & Depth In.	Cap. Qts.	Complete Net Wgt. Lbs. Ea.
8090	8091	090		9 x 4 1/2	4	3 1/2
8100	8101	0100		9 3/4 x 4 1/2	5	4
8120	8121	0120		11 1/2 x 5	8	5

BASKETS ONLY

No. Standard (2) .....	08090	08100	08120
No. Fine (3) .....	08091	08101	08121
To Fit Pans Nos. ....	8090	8100	8120
Net Wgt. Lbs. Ea. ....	1	1	1 1/4

**CRUSADER**  
Steel Ware



**GOLD MINERS PANS**

Polished				
Unpolished				
New No.	New No.	Old No.	Dia. & Depth In.	Net Wgt. Lbs. Dz.
8322	8522	22	12 x 2	14
8342	8542	42	16 x 2 3/8	21

**COLD HANDLE FRY PANS**

Polished						
New No.	Old No.	Top Dia. In.	Bottom Dia. In.	Depth In.	Net Wgt. Lbs. Dz.	
8849	49	6	4 1/8	1 1/4	5 1/2	
8850	50	7 5/8	5 7/8	1 1/2	8 1/4	
8851	51	8 3/8	6 1/2	1 3/4	1 1/2	
8852	52	8 7/8	7 1/8	1 3/4	1 1/4	
8853	53	9 1/2	7 1/2	1 3/4	1 2 3/4	
8854	54	10	7 7/8	2	1 1/2	
8855	55	11	8 1/8	2 1/4	2 3/4	
8856	56	12	9 1/4	2 1/4	2 3/2	

**UTENSILS OF DURABILITY AND ECONOMY**



**MADE OF CARBON STEEL — BASKETS TINNED**

**MADE OF HEAVY CARBON STEEL**



**UTENSILS OF DURABILITY AND ECONOMY**

**HEAVY DUTY FRYERS**

HEAVY DUTY FRYERS						
Standard (1)	Fine (3)	New No.	Old No.	Dia. & Depth In.	Cap. Qts.	Complete Net Wgt. Lbs. Ea.
8009	8109	900		9 x 4 1/2	3 1/2	5 1/4
8010	8110	1000		9 3/4 x 4 1/2	4 1/2	6
3012	8112	1200		11 1/2 x 5	6 1/2	8 3/4
8013	8113	1300		12 1/2 x 5 3/8	9	10
8014	8114	1400		13 7/8 x 6	13	11
8016	8116	1600		15 7/8 x 7	20	16 1/4

BASKETS ONLY

No. Standard (1) .....	08009	08010	08012	08013	08014	08016
No. Fine (3) .....	08109	08110	08112	08113	08114	08116
To Fit Pans Nos. ....	8009	8010	8012	8013	8014	8016
Net Wgt. Lbs. Ea. ....	1 1/2	1 3/4	2	2 1/4	2 1/2	4

**CRULLER FRYERS**

Standard (1)	Fine (3)	New No.	Old No.	Dia. & Depth In.	Cap. Qts.	Complete Net Wgt. Lbs. Ea.
8130	8131	1130		12 1/2 x 5 3/8	9	8 3/4
8140	8141	1140		13 7/8 x 6	13	10 1/2
8160	8161	1160		16 1/2 x 6 1/4	16	13
8180	8181	1180		20 x 8 3/8	32	19

BASKETS ONLY

No. Standard (1) .....	08130	08140	08160	08180
No. Fine (3) .....	08131	08141	08161	08181
To Fit Pans Nos. ....	8130	8140	8160	8180
Net Wgt. Lbs. Ea. ....	2	2 1/4	3	4 1/2

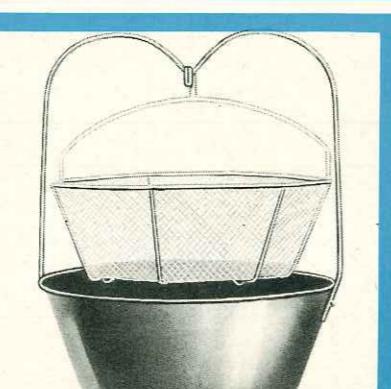
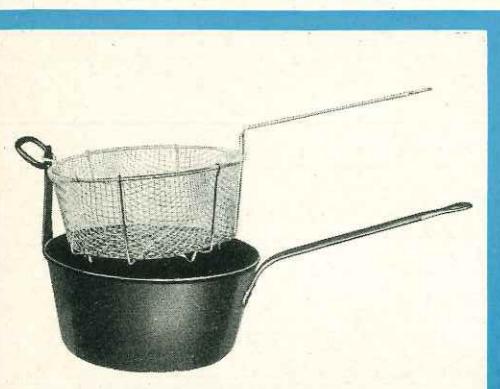
**FRY PANS**

French Pattern						
New No.	Old No.	Top Dia. In.	Bottom Dia. In.	Depth In.	Net Wgt. Lbs. Dz.	
8316	16	6 1/2	4 1/2	1 1/4	10 1/4	
8318	18	7 1/2	5 1/4	1 5/8	14	
8320	20	8 5/8	5 3/4	1 5/8	16	
8324	24	9 3/8	6 1/4	1 7/8	17	
8328	28	11 1/8	8 1/8	2	26	
8332	32	13 1/8	9 1/8	2 1/2	34 3/4	
8336	36	14 1/4	10 3/8	2 3/8	44	
8340	140	15 7/8	12	3	70	

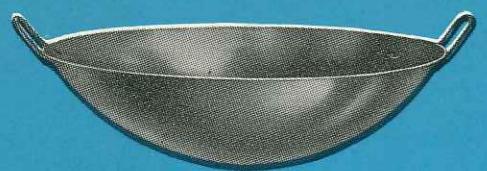
**OYSTER FRY PANS**

Extra Heavy						
Supplied with side handles when specified						
New No.	Old No.	Top Dia. In.	Bottom Dia. In.	Depth In.	Handle Length In.	Net Wgt. Lbs. Each
8216	116	16 1/2	14 1/2	2 3/4	20	8 1/2
8219	119	20 1/4	18	2 7/8	24 3/4	11

Notes: (1)—#3 Mesh Wire—Approx. 3 holes to the inch. (2)—#4 Mesh Wire—Approx. 1/4 inch. (3)—#6 Mesh Wire—Approx. 3/16 inch.



**CRUSADER**  
Steel Ware



**CHOP SUEY BOWLS**

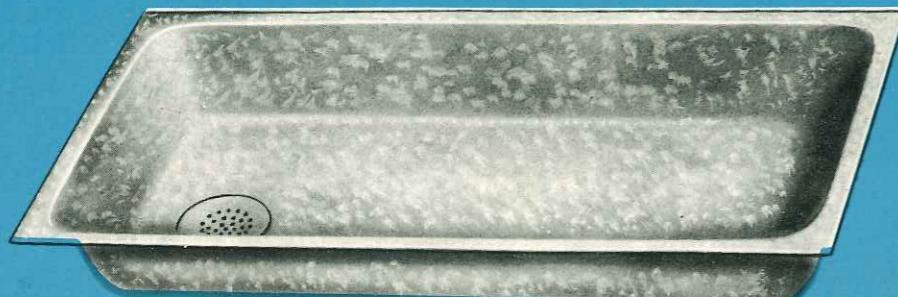
New No.	Old No.	Dia. & Depth In.	Net Wgt. Lbs. Ea.
8712		12 x 3-7/16	3 1/2
8714	14	14 1/2 x 4 1/2	4
8716	16	16 1/4 x 4 3/4	5
8718	18	18 x 5	5 1/2
8720	20	20 x 5 1/4	7
8722	22	22 x 6	8 1/2
8724	24	24 x 6 1/8	10 1/4
8726	26	26 x 6 1/2	13 3/4
8728	28	28 x 7 1/2	14



**SINKS\***  
with Coupling for Lead Pipe and  
Galvanized Flat Strainer

New No.	Old No.	Dimensions Outside, In.	Net Wgt. Lbs. Each
07050	1	24 x 16 x 5 1/2	9 1/4
07051	1 1/2	24 x 18 x 5 1/2	9 3/4
07052	2	30 x 18 x 5 1/2	14 3/4
07053	3	36 x 18 x 5 1/2	16 1/2
07054	4	30 x 20 x 5 1/2	15 1/2
07055	5	36 x 20 x 5 1/2	17
07056	6	40 x 20 x 5 1/2	20

\*Threaded Couplings for 1 1/4" or 1 1/2" Iron  
Pipe furnished at small extra charge.



**CRUSADER**  
Aluminum Hotel Ware



**STOCK POTS**

Heavy		Capacity Gallons	Net Weight Lbs.
Catalog Number	Diameter & Depth Inside, Inches		
9824-H	12 1/8 x 13	6	17
9836-H	14 x 16	10	24
9848-H	16 7/8 x 16	15	29

Both Heavy & Medium Weight Stock Pots Are Available With Faucets



**SAUCE POTS**  
Heavy

Type	Catalog Number	Diam. & Depth Inside Inches	Capacity Quarts	Net Weight Lbs. Each	Type	Catalog Number	Diam. & Depth Inside Inches	Capacity Quarts	Net Weight Lbs. Each
Shallow	9475	14 x 4 1/4	12	9 1/2	Shallow	9075	14 x 4 1/4	12	10
Medium	9555	11 x 6	10	7 3/4	Medium	9155	11 x 6	10	8 3/4
	9565	13 x 7	16	11 1/2		9165	13 x 7	16	12 1/2
Deep	9650	9 1/2 x 6 1/2	7 1/2	7 1/2	Deep	9250	9 1/2 x 6 1/2	7 1/2	8 1/2
	9655	11 x 8 1/4	13 1/2	10 1/2		9255	11 x 8 1/4	13 1/2	11 1/2
	9665	13 x 8 7/8	21	12		9265	13 x 8 7/8	21	13 3/4

Nos. 9165 and 9265 Have Back Handles

**SAUCE PANS**  
Heavy





**COVERS**  
For Straight Side Sauce Pans and Pots

Catalog Nos.	9750	9755	9765	9775	Catalog Number	Outside Dimensions, Inches	Net Weight Lbs.
To Fit Sauce Pans Nos.	9250	9155 and 9255	9165 and 9265	9075	19121	20 $\frac{7}{8}$ x 12 $\frac{7}{8}$ x 3	
To Fit Sauce Pots Nos.	9650	9555 and 9655	9565 and 9665	9475		Inside Dimensions, Inches 19 $\frac{5}{8}$ x 11 $\frac{5}{8}$ x 3	4 $\frac{1}{4}$
Net Weight Lbs. each	1	1 $\frac{1}{4}$	1 $\frac{1}{2}$	1 $\frac{3}{4}$			

For Stock Pots

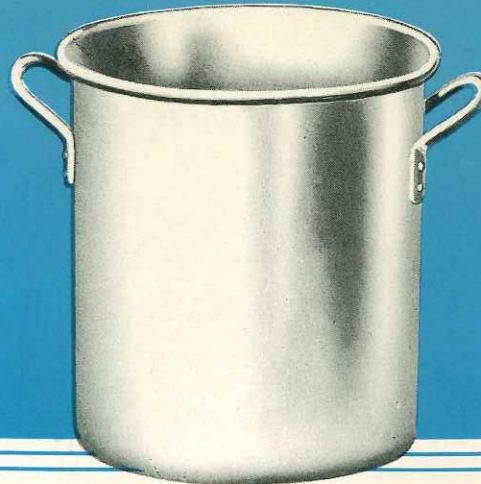
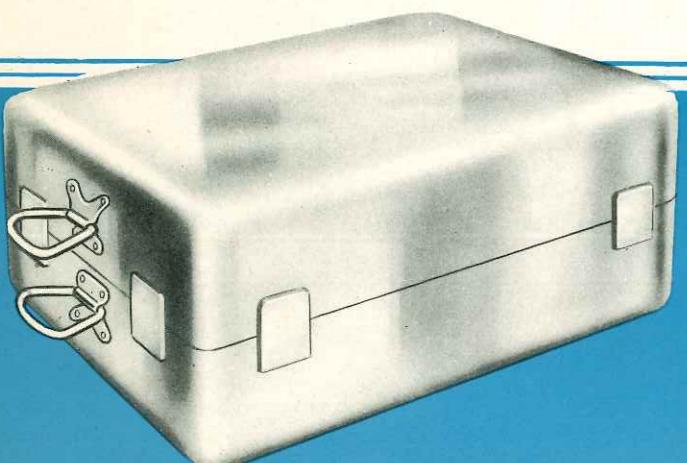
Catalog Nos.	9912	9918	9924	9936	9948	9960
To Fit Stock Pots Nos.	9812	9818	9824	9836	9848	9860
Net Weight Lbs. each	1	1 $\frac{1}{4}$	1 $\frac{1}{2}$	1 $\frac{3}{4}$	2 $\frac{1}{2}$	2 $\frac{3}{4}$

**ROAST PANS**  
Medium Weight

Catalog Number	Outside Dimensions, Inches	Net Weight Lbs.
19121	20 $\frac{7}{8}$ x 12 $\frac{7}{8}$ x 3	
	Inside Dimensions, Inches 19 $\frac{5}{8}$ x 11 $\frac{5}{8}$ x 3	4 $\frac{1}{4}$

**COVERED ROAST PAN**

Catalog Number	Heavy Outside Dimensions Inches	Net Weight Lbs.	Catalog Number	Heavy Outside Dimensions, Inches	Net Weight Lbs.
9143	20 $\frac{7}{8}$ x 17 $\frac{3}{8}$ x 9	30 $\frac{1}{4}$	9121	19 $\frac{5}{8}$ x 11 $\frac{5}{8}$ x 4 $\frac{1}{2}$	12
9123			9123	20 $\frac{7}{8}$ x 17 $\frac{3}{8}$ x 4 $\frac{1}{2}$	15
9123	Top Pan only—No lugs				
9133	Bottom Pan only—with Lugs				



**FLARING SAUCE PANS**

Catalog Number	Top Diam. Inches	Bottom Diam. Inches	Depth Inches	Capacity Quarts	Net Weight Lbs.
9202	7 $\frac{3}{4}$	5 $\frac{3}{4}$	4	2	2 $\frac{1}{4}$
9204	9 $\frac{1}{8}$	7 $\frac{1}{4}$	4 $\frac{1}{2}$	4	2 $\frac{3}{4}$
9206	10 $\frac{5}{8}$	8 $\frac{1}{2}$	5	6	3 $\frac{1}{2}$
9208	11 $\frac{1}{8}$	9	5 $\frac{3}{4}$	8	4 $\frac{1}{4}$
9210	12 $\frac{1}{4}$	9 $\frac{3}{4}$	6 $\frac{1}{8}$	10	5

Catalog Number	Diam. & Depth Inside Inches	Capacity Gallons	Net Weight Lbs. Each
9812	10 $\frac{1}{8}$ x 10 $\frac{1}{2}$	3 $\frac{1}{2}$	5
9818	11 $\frac{1}{8}$ x 11 $\frac{1}{4}$	4 $\frac{1}{2}$	5 $\frac{3}{4}$
9824	12 $\frac{1}{8}$ x 13	6	7
9836	14 x 16	10	10
9848	16 $\frac{7}{8}$ x 16	15	12 $\frac{1}{2}$
9860	18 x 19	20	15

**SAUCE PANS**  
Medium Weight

Catalog Number	Diam. & Depth, Inside, Inches	Capacity Quarts	Net Weight Lbs.	Catalog Number	Diam. & Depth, Inside, Inches	Capacity Quarts	Net Weight Lbs.
Medium Depth				Medium Depth			
19148	8 $\frac{1}{4}$ x 5	4 $\frac{1}{2}$	4	19548	8 $\frac{1}{4}$ x 5	4 $\frac{1}{2}$	3
19150	9 $\frac{1}{2}$ x 5 $\frac{1}{2}$	6 $\frac{1}{2}$	5	19550	9 $\frac{1}{2}$ x 5 $\frac{1}{2}$	6 $\frac{1}{2}$	4
19155	11 x 6	10	5 $\frac{3}{4}$	19555	11 x 6	10	4 $\frac{1}{2}$
Deep				Deep			
19250	9 $\frac{1}{2}$ x 6 $\frac{1}{2}$	7 $\frac{1}{2}$	5 $\frac{1}{2}$	19650	9 $\frac{1}{2}$ x 6 $\frac{1}{2}$	7 $\frac{1}{2}$	6
19255	11 x 8 $\frac{1}{4}$	13 $\frac{1}{2}$	7 $\frac{1}{4}$	19655	11 x 8 $\frac{1}{4}$	13 $\frac{1}{2}$	

**COVERS (See illustration Page 57)**

Cover No's.	—	9750	9755	9750	9755
To Fit Pot No's.	19548	19550	19555	19650	19655
To Fit Pan No's.	19148	19150	19155	19250	19255



**CRUSADER**  
**Aluminum Hotel Ware**



**DISH PANS**

*Medium Weight*

Catalog Number	Diameter & Depth Inside, Inches	Capacity Quarts	Net Weight Lbs.
19514	15 x 5 $\frac{1}{8}$	12	3 $\frac{1}{4}$
19517	16 $\frac{1}{2}$ x 5 $\frac{3}{8}$	15	4
19521	18 $\frac{1}{4}$ x 5 $\frac{7}{8}$	20	4 $\frac{1}{2}$
19530	20 x 6	24	5 $\frac{1}{4}$



**DOUBLE BOILERS**

*Medium Weight*

Catalog Number	INSETS		POTS		Net Weight Lbs. Complete
	Diameter & Depth, Inches	Capacity Quarts	Diameter & Depth, Inches	Capacity Quarts	
19612	10 $\frac{1}{8}$ x 7 $\frac{3}{4}$	10	10 $\frac{1}{8}$ x 10 $\frac{1}{2}$	14	10 $\frac{1}{2}$
19618	11 $\frac{1}{8}$ x 9 $\frac{3}{4}$	15	11 $\frac{1}{8}$ x 11 $\frac{1}{4}$	18	12
19624	12 $\frac{1}{8}$ x 11 $\frac{1}{4}$	20	12 $\frac{1}{8}$ x 13	24	14 $\frac{1}{2}$

*Catalog Numbers for Parts*

To Fit Boilers No's.	19612	19618	19624
Inset No's.	19712	19718	19724
Pot No's.	9812	9818	9824
Cover No's.	9912	9918	9924

**POTATO STEAMER**

*Medium Weight*

Catalog Number	Diameter & Depth, In.	Capacity Quarts	Net Wgt. Lbs.
19018 (Inset)	10 $\frac{3}{4}$ x 11 $\frac{1}{4}$	17	11
(Outside)	11 $\frac{1}{4}$ x 6	10	4 $\frac{1}{2}$

